

su'entu



NINA ROSÉ

Isola dei Nuraghi Bovale IGT

VARIETAL COMPOSITION

Bovale, blended with a tiny percentage of local white grape varieties.

VINEYARD LOCATION

Sardinia.

CLIMATE

Mediterranean: mild winters and hot summers with low rainfall.

SOIL TYPE

Clay with limestone deposits.

PLANTING DENSITY AND TRELLISING/TRAINING SYSTEM

Approximately 5,000 vines per hectare, vertical trellis, cordon spur pruning.

HARVESTING

Grapes are hand picked into small containers at the beginning of September.

WINEMAKING

Grapes are crushed and destemmed before being soft pressed after 4-5 hours of maceration in the press. The must is then racked off into stainless steel tanks where fermentation takes place at 60 °F (16 °C).

MATURATION/AGING

The wine rests on its lees in stainless steel tanks and is hand-stirred regularly, for a period of 6 months.

APPEARANCE

Bright pink with a purple hue.

AROMAS

Enticing nose of grapefruit backed by layers of strawberry and raspberry.

PALATE

This well-rounded rosé is marked by a refreshing character and surprising minerality that lead to a tantalizing finish.

FOOD PAIRING

This wine will pair beautifully with seafood/fish starters and first courses. Recommended with scampi risotto.

SERVING TEMPERATURE

46-48 °F (8-9 °C)

