

# su'entu



## SU'ARO Marmilla bianco IGT

### VARIETAL COMPOSITION

White blend from local grape varieties.

### VINEYARD LOCATION

Marmilla region.

### 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. The must is then racked off into stainless steel tanks where fermentation takes place at 60 °F (16 °C).

### MATURATION/AGING

Maturation is in steel with lees contact for at least 5 months.

### APPEARANCE

Straw yellow in color with golden highlights.

### AROMAS

The nose is intense and complex, revealing notes of honey and yellow flowers.

### PALATE

The palate is inviting and marked with a persistent savory edge and saline minerality that keep the wine pleasantly refreshing.

### FOOD PAIRING

This versatile wine is ideal as an aperitif or will pair nicely with pasta dishes. Recommended with pineapple duck.

### SERVING TEMPERATURE

48-50 °F (9-10 °C)



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO UE N. 1308/13  
A CAMPAIGN FINANCED ACCORDING TO (EU) REGULATION N. 1308/13

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