

# su'entu



## SU'DITERRA Bovale Marmilla rosso IGT

### VARIETAL COMPOSITION

Bovale.

### 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, Guyot pruning.

### HARVESTING

The grapes are handpicked in mid-September.

### WINEMAKING

The fruit is destemmed-crushed. Fermentation occurs in temperature-controlled stainless steel tanks (22 °C – 72 °F).

Skin contact lasts 5 days and is followed by gentle pressing.

### MATURATION/AGING

The wine spends 6 months in stainless steel tanks.

### APPEARANCE

Star bright, vibrant ruby red in color.

### AROMAS

Seductive on the nose, this red opens with cherry and bramble notes that lead to layers of mastic tree and Mediterranean scrub vegetation.

### PALATE

The wine's bright acidity and delicious flavors coupled with a saline burst provide immediate drinking pleasure.

### FOOD PAIRING

Pair this versatile red with traditional local bites as an aperitif or with red tuna tataki.

### SERVING TEMPERATURE

Serve at °F 59-61 (15-16 °C) in wide-bowled glasses.



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

Su'entu Agricola srl • s.p. 48 Km 1,8 • 09025 Sanluri (CA) Italia  
info@cantinesuentu.com • www.cantinesuentu.com • Facebook: cantinasuentu