

su'entu



NINA ROSÉ Isola dei Nuraghi Bovale IGT

GRAPE VARIETY

Bovale with a touch of local white grapes.

INTRODUCTION

Nina originates from vineyards with North-West exposure on well drained sandy soils at an altitude of about 130 masl. The vines are trained on the guyot system with a density of 4500 plants/hectare.

HARVESTING

The grapes used to produce Nina are harvested in the last ten days of August; the grapes are picked during the night to protect them from the daytime heat.

PRODUCTION METHOD

The white wine-making method is used, with absolutely no maceration. The wine is made only from the free-run juice, which is left to clear by cold settling for 48/72 hours. It is then racked and alcoholic fermentation is started at a temperature of 13 °C to facilitate the formation of esters (white fruit aromas).

AGEING

The wine is aged for about 4 months in stainless steel vats in contact with its fine lees, kept in constant suspension by stirring.

RECOMMENDED WITH

Delicious with finger food, hors d'oeuvres and pasta dishes. Ideal on scampi risotto; try it on chick pea cream soup with prawns.

SERVING TEMPERATURE

8-10 °C

BOTTLE SIZES

0,750 l

