

# su'entu



## SU'DITERRA Bovale Marmilla red IGT

### GRAPE VARIETY

Bovale.

### INTRODUCTION

Su'diterra originates from vineyards with North-East 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 Su'diterra are harvested in the first ten days of September; the grapes are picked during the night to protect them from the daytime heat.

### PRODUCTION METHOD

The Su'diterra wine-making process is one of alcoholic fermentation with moderate maceration (7-10 days). In this phase the must and the skins, seeds and stems are mixed by means of gentle pumping-over and dèlestage, which enable a lower rate of tannin extraction. Alcoholic fermentation takes place at a temperature of 20/22 °C to conserve more of the fresh berry aromas.

Malolactic fermentation occurs in steel at a temperature of 18/20 °C.

### AGEING

The entire mass is aged in steel vats for about 5 months, followed by bottling. This short ageing process provides a very fresh wine, lively and light on the palate.

### RECOMMENDED WITH

As an aperitif it is excellent with ethnic finger food; delicious on Carloforte red tuna tataki.

### SERVING TEMPERATURE

14-16 °C

### BOTTLE SIZES

0,750 l – 1,5 l

