

su'entu



SU'NICO Bovale Marmilla red IGT

GRAPE VARIETY

Bovale.

INTRODUCTION

Su'nico originates from vineyards with North-East exposure at an altitude of about 250 masl.

The soil is mainly sandy over a sandstone bedrock. The vines are trained on the spurred cordon system, guaranteeing the grapes an ideal micro-climate as they ripen.

HARVESTING

The grapes used to produce Su'nico are harvested in the first/second ten days of September. The grapes are picked at night to protect them from the heat of the day, attempting to ensure that they are slightly overripe to provide flavours of ripe fruit and fruit preserved in brandy.

PRODUCTION METHOD

The Su'nico wine-making process involves lengthy maceration (10-12 days) during alcoholic fermentation, to increase the contact between the skins, seeds and stems and the must. During maceration the skins, seeds and stems and must undergo gentle pumping-over to increase polyphenol and anthocyanin extraction. Alcoholic fermentation takes place at a temperature of 22/25 °C to conserve more of the berry aromas. Malolactic fermentation occurs in steel at a temperature of 18/20 °C.

AGEING

Part of the mass is aged in steel vats, while part is aged in Slavonian wooden casks of 20 hl and in Tulipe concrete vats shaped to enhance the efficacy of all the processes involved in the wine's vinification and ageing.

RECOMMENDED WITH

Grilled red meat and mature cheeses such as Grananglona and Fiore Sardo PDO. Delicious with barbecued lamb fillet.

SERVING TEMPERATURE

15-16 °C

BOTTLE SIZES

0,750 l – 1,5 l – 3,0 l – 5,0 l

