

# su'entu



## NINA ROSÉ

### Isola dei Nuraghi IGT

#### VARIETAL COMPOSITION

Bovale, blended with a tiny percentage of local white grape varieties.

#### VINEYARD LOCATION

Sardinia.

#### 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 after 4-5 hours of maceration in the press. The must is then racked off into stainless steel tanks where fermentation takes place at 60 °F (16 °C).

#### MATURATION/AGING

The wine rests on its lees in stainless steel tanks and is hand-stirred regularly, for a period of 6 months.

#### APPEARANCE

Bright pink with a purple hue.

#### AROMAS

Enticing nose of grapefruit backed by layers of strawberry and raspberry.

#### PALATE

This well-rounded rosé is marked by a refreshing character and surprising minerality that lead to a tantalizing finish.

#### FOOD PAIRING

This wine will pair beautifully with seafood/fish starters and first courses. Recommended with scampi risotto.

#### SERVING TEMPERATURE

46-48 °F (8-9 °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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