



THE PRIDE OF A SARDINIAN WINE



ROSA GRANDE

ISOLA DEI NURAGHI IGT

GRAPES:	Syrah e Vermentino.
PRODUCTION ZONE:	The Sulcis area, in the extreme south-west of Sardinia, almost entirely surrounded by the sea and constantly exposed to salty breezes that characterize the climate and the products that originate there. The vineyards lie on alluvial deposits and cemented aeolian sandstone with a sandy/clayey texture, which originated in the Pleistocene epoch. These are sub-alkaline, well-structured soils, with a marked presence of skeletal grains and a high calcium, magnesium and potassium content.
TRAINING SYSTEM:	Cordon Spur.
VINIFICATION:	The destemmed and chilled grapes are macerated for 4 hours before pressing. Fermentation and maturation (for 5 months) in stainless steel.
COLOR:	Coral pink.
AROMA:	The nose immediately reveals great finesse and elegance, with floral hints that mingle with notes of citrus and white-fleshed fruits.
TASTE:	The complexity that characterizes the nose is also evident on the palate, where freshness and salinity combine with a medium body and offer an intriguingly long finish.
PAIRINGS:	Perfect as an aperitif, it goes particularly well with fish hors d'oeuvres, fish or bean soups, linguine with sea urchins, and white meats.
ALCOHOL CONTENT:	13% vol.
SERVING TEMPERATURE:	10 - 12 °C
FORMAT BOTTLE:	750 ML

