



SANTESU ROSATO

ISOLA DEI NURAGHI IGT



ORGANOLEPTIC PROPERTIES

Colour: bright rosé with purple tinges.

Nose: fresh and fragrant.

Taste: light and delicate.

GRAPES

Native red grapes.

AREA OF PRODUCTION

Surrounding area of Cantina, characterised by medium-mixture soils consisting of Miocene clay-rich limestone in medium-height hilly sites and dry climate.

PRODUCTION TECHNOLOGY

Pre-fermentative cold maceration for 12 hours. Extraction of the clarified must, which undergoes fermentation for 14 days at a temperature of 12°C. In this way, the wine does not undergo the malolactic fermentation and preserves the freshness and fragrance of its scent.

STORAGE

In cool, dry places not exposed to sunlight.

SERVING TEMPERATURE

10-12°C

SERVE WITH

Excellent with savoury first courses, white meat and light cheeses.