



3 l



1,5 l



75 cl



37,5 cl

## SIBIOLA

IGT ROSATO



### ORGANOLEPTIC PROPERTIES

Colour: bright rosé with purple tinges.

Nose: intense, fresh and fruity, with a hint of cherry.

Taste: very fruity with a light but lingering vinosity. Very savoury and soft.

### GRAPES

Native red grapes.

### AREA OF PRODUCTION

This wine is made from the grapes of the 'Sibiola' area, near Agro di Serdiana, characterised by medium-mixture soils coming from the Miocene limestone and marl decline. Area of medium-height hilly sites and dry climate.

### PRODUCTION TECHNOLOGY

After a short cold maceration on the skins, the must is separated and fermentation starts from selected yeasts.

Fermentation temperature is 14°C for two weeks.

Once this period is finished, the wine remains with its fine lees for about a month.

### STORAGE

In cool, dry places not exposed to sunlight.

### SERVING TEMPERATURE

10-12°C.

### SERVE WITH

Excellent for delicate meat starters, risottos, stewed or grilled white meat.