



THE PRIDE OF A SARDINIAN WINE



## ROSA GRANDE

ROSATO CARIGNANO DEL SULCIS DOC

GRAPES:	Carignano.
PRODUCTION ZONE:	The Sulcis area, in the far south west of Sardinia.
CLIMATE:	A mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild or cold and dry winters.
SOIL:	The terrain is composed of typical limestone detritus and red clay combined with relatively cemented aeolian sands. The soil is loamy sand, well-structured and fertile, rich in calcium and micronutrients so, in spite of the high silica sand content, very well-suited to viticulture.
TRAINING SYSTEM:	Spur-pruned cordon.
HARVEST:	Early September.
VINIFICATION:	The grapes are destemmed and chilled then left to macerate for four hours before pressing. Fermentation and ageing in steel for 5 months.
COLOR:	Salmon pink.
AROMA:	Delicate, elegant nose with floral notes of wild rose and fruity notes of raspberry and forest fruits.
TASTE:	Both harmonious and energetic, with savoury and fresh notes taming the initial hit of alcohol and strengthening the aromatic finish of berry fruits.
PAIRINGS:	Spicy starters, pasta dishes with fish or poultry, pink fish and seafood (salmon, prawns, lobster), strong medium-ripe cheeses.
ALCOHOL CONTENT:	14,5% vol.
SERVING TEMPERATURE:	10 - 12 °C
FORMAT BOTTLE:	750 ML

