



# ROSATO

## CANNONAU DI SARDEGNA DOC

**Classification:** Cannonau di Sardegna  
DOC

(Controlled designation of origin)

**Grape varieties:** Cannonau 100%

**Place of origin:** vineyard of Is Crabilis Ussana  
and Audarya Serdiana

**Soil:** clay-limestone soil at about 160 -200  
meters above sea level

**Climate:** mediterranean, mild winters with  
limited rainfalls; sunny and windy summers

**Average age of the vineyard:** 20 years

**Training system:** espaliered bushes.

Implantation density of 5000 plants per ha  
and production of 60-70 quintals

**Harvesting:** by hand, in small baskets of 20  
kg each ones and grapes selection in the  
wine cellar. First week of September

**Winemaking procedure:** pressing in  
pneumatic presses with very soft action and  
cold stabilization of the must for 4-5 days.

Fermentation in stainless steel vats at low  
temperature. It rests on its fine lees for a  
short time, for a natural stabilization of the  
wine and to obtain a better harmony of tastes.

**Tasting notes:**

**Colour:** light pink

**Nose:** Fruity with a note of citrus and  
tropical fruits

**Palate:** Fresh with high mineral sensations

**Storage:** protected from light, horizontal  
bottle, constant temperature 17°C,

Humidity 70%. Serving temperature: 9-11°

**Food Matches:** The rosé for its characteristics  
matches a wide variety of dishes, from the  
carpaccio of kingfish with a brunoise of  
vegetables and green apple, to the lobster.