cantine di dolia nova

3 l 1,5 l 75 cl 37.5 cl

ROSADA

CANNONAU DI SARDEGNA DOC - ROSÈ



ORGANOLEPTIC PROPERTIES

Colour: Light pink.
Nose: Delicate and elegant, with notes of cherry and strawberry.
Taste: It is refined on the palate, fruity but shows a good structure and persistence.

GRAPES

100% Cannonau.

AREA OF PRODUCTION

Territory surrounding the Winery, characterised by medium texture soils composed of clayey limestone of Miocene origin, medium height slopes, sub-arid climate.

PRODUCTION TECHNOLOGY

De-stemming and crushing, cold maceration for around 6 hours. After drawing off, the obtained must is cleared by cold static decanting and selected yeasts are added to the clean part. Fermentation takes place at a temperature of 14°C for about fourteen days. When fermentation is complete, the wine is poured off and stored at a low temperature to keep its fresh and fragrant characteristics intact.

AGEING

Best consumed in the year following the harvest.

STORAGE TEMPERATURE

In cool, dry places protected from the light.

SERVING TEMPERATURE

12°C.

SERVE WITH

Great with cold cuts, salami, risotto and grilled white meats.