

ROSUMARINU ROSÉ

SOIL TYPE: clay-granite soil of Tizzano steep hillsides.

GRAPE VARIETY : 100% Sciaccarellu.

WINEMAKING PROCESS:

Destemming and sorting of mature grapes, direct pressing, static clarification during 48h.

AGING: 100% stainless steel vat.

TASTING: light rose petal color.

Expressive and smooth, fresh and mineral, this wine is perfect for an aperitif, last-minute, and friendly meals.

