

ROSUMARINU RED

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

GRAPE VARIETY : 100% Sciaccarellu.

WINEMAKING PROCESS:

destemming and sorting of the mature grapes, pre-fermentation cold maceration 12 and 16°C, gentle cap-punching

AGING: 100% stainless steel vat.

TASTING: bright and clear ruby color. Delicious strawberry and pepper aromas, perfect balance, and long finish. Rosumarinu Red is the invitation to enter into our premium quality range of wines.

