

SANTADI



Carignano del Sulcis "Tre Torri" Rosé DOC

Grapes:	100% Carignano
Region:	Sardinia
Vineyards:	From vineyards located in the lower Sulcis district
Soil:	Medium mixture terrain, tending to loose, with clay, sand and limestone composition
Vine Training:	Vertical Trellis
Time of Harvest:	Early September to early October
Total Production:	50,000 bottles
Vinification Process:	The stemmed, crushed grapes undergo brief skin contact maceration, lasting about 14-16 hours, at low temperature, to best preserve their aromas. This is followed by "white fermentation" under controlled temperature.
Alcohol Content:	13.00%
Tasting Notes:	Brilliant pink, with cherry-colored reflections; elegant, fruity bouquet recalling brushwood, berry fruit and strawberries; well balanced palate, lively and zesty, medium persistence.
Winemaker:	Andrés García-Blas & Umberto Trombelli; Consultant: Giacomo Tachis
Winery Philosophy:	The coupling of innovative spirit with careful respect for local traditions is the guiding principle for our grape growers and winemakers. Their constant commitment is directed both at honouring our Winery, and at safeguarding a true heritage of tradition, culture, taste, style and history which are the vital essence of our agricultural reality.
Cellaring:	Up to 2 years
Closure:	Cork
Food/Menu Pairing:	Perfect for gourmet seafood starters, delicate first courses and white meats.

