

# SANTADI

## Carignano del Sulcis "Tre Torri" Rosé DOC 2018



<b>Grapes:</b>	100% Carignano
<b>Region:</b>	Sardinia
<b>Vineyard Location:</b>	From vineyards located in five municipalities of the lower Sulcis district
<b>Exposure:</b>	North/South/East/West
<b>Soil:</b>	Medium mixture, terrain tending to sandy and clayey
<b>Vine Training:</b>	Vertical Trellis
<b>Time of Harvest:</b>	Early September to early October
<b>Total Production:</b>	50,000 bottles
<b>Vinification Process:</b>	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
<b>Aging Process:</b>	The wine undergoes no wood aging
<b>Alcohol Content:</b>	12.5%
<b>Dry Extract:</b>	21.6 g/l
<b>Acid (total):</b>	5.4 g/l
<b>Acid (volatile):</b>	0.2 g/l
<b>RS:</b>	0.3 g/l
<b>PH:</b>	3.5
<b>Winemaker:</b>	Riccardo Curreli & Giorgio Marone
<b>Tasting Notes:</b>	Brilliant pink, with cherry-colored reflections; elegant, fruity bouquet recalling brushwood, berry fruit and strawberries; well balanced palate, lively and zesty, medium persistence.
<b>Cellaring:</b>	Up to 2 years
<b>Closure</b>	Cork
<b>Food/Menu Pairing</b>	Pair with fish and white meat dishes, dressed with aromatic spices and sauces.

**Vegan Certified**