



Carignano del Sulcis "Tre Torri" Rosé DOC 2020



Grapes:	100% Carignano
Region:	Sardinia
Vineyard Location:	From vineyards located in five municipalities of the lower Sulcis district
Exposure:	North/South/East/West
Soil:	Medium mixture, terrain tending to sandy and clayey
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
Aging Process:	The wine undergoes no wood aging
Alcohol Content:	13.00%
Dry Extract:	19.8 g/l
Acid (total):	5 g/l
Acid (volatile):	0.2 g/l
RS:	0.2 g/l
PH:	3.37
Winemaker:	Riccardo Curreli & Giorgio Marone
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.
Cellaring:	Up to 2 years
Closure	Cork
Food/Menu Pairing	Pair with fish and white meat dishes, dressed with aromatic spices and sauces.

Vegan Certified