

# BELLA ROSA

## Isola dei Nuraghi I.G.T rosato



Made from the native grape Bovale, this rosé wine is elegant and lively, with a fresh and round aroma. A versatile wine, very good with starters in general, white meat, and fish.



## WINE NOTES

<b>BELLA ROSA</b>	
<b>Ground:</b>	Limestone, clay, facing NE.
<b>Climate:</b>	Mediterranean, with mild winter, moderate precipitations, hot and windy summer.
<b>Harvest:</b>	After 10 September; sugar content of the grape: 205 gr/l.
<b>Winemaking:</b>	Destemming and soft crushing. Fermentation with a short maceration at controlled temperature (around 18 °C).
<b>Refinement:</b>	In steel tanks for 2-3 months.
<b>Bottling:</b>	Using nitrogen; stopped with natural cork (40x24 mm).
<b>Analytical data:</b>	12-13 % alc/vol; total acidity 5.5 gr/l (tartaric acid); residual sugar 3.5 gr/l.
<b>Organoleptic characteristics:</b>	Delicate shiny pink color; fruity, vinous aroma, perfectly balanced by the dry and harmonic taste.
<b>Pairings:</b>	Excellent as an aperitif, and with fish-based appetizers or starters, white meat and vegetarian dishes.
<b>Service temperature:</b>	12-14 °C
<b>Format:</b>	75 cl