Tenute Santamaria

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

BELLA ROSA

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

AWARDS: