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 °C

Format: 75 cl

AWARDS: