

  
BERRITTA  
DORGALI



**MARINU**  
CANNONAU DI SARDEGNA DOC

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**VARIETY** Cannonau 100%

**COLOUR** Soft pink

**VINE AGE** 40 years

**ALTITUDE** 40 a.s.l.

**EXPOSURE** South-east

**YIELD** 60 tons/ha

**SOIL TYPE** Draining, with granite decomposition.

**HARVEST** By hand, in crates,  
first ten days of September.

**WINE-MAKING** Maceration of the grapes for 12 hours, soft pressing, static settling of the must. Fermentation in stainless steel tanks at controlled temperature of 18°C for 20 days until the sugars are completely broken down.

**AGEING AND REFINEMENT** In stainless steel tanks for 5 months. One month in bottles before placing on the market.

**ORGANOLEPTIC CHARACTERISTICS** An intense and lively cherry pink, Marinu brings hints of cherry, red currant, pomegranate and rose petals. Its vibrant freshness makes it easy to drink, tasty and of fine persistence. Thanks to the careful wine-making, this rosé can express the delicate aromatic profile of a pure Cannonau.

**SERVING TEMPERATURE** 8-10°C

**PACKAGING** 75 cl bottle