


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.