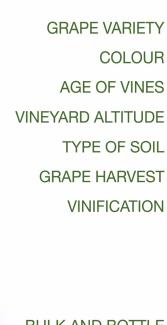


MARINU

CANNONAU DI SARDEGNA DOC



COLOUR AGE OF VINES **VINEYARD ALTITUDE** TYPE OF SOIL **GRAPE HARVEST**

BULK AND BOTTLE AGEING

> **ORGANOLEPTIC PROPERTIES**

TEMPERATURE FOR SERVING

Cannonau 100%

Cherry pink

Approximately 40 years

180 m a.s.l.

Permeable due to weathered granite.

Manual, in boxes, first ten days of September.

Maceration of grapes from 6 to 12 hours, soft pressing, static settling of the must. Fermentation in stainless steel tanks at a controlled temperature of 18°C for approximately 20 days until the complete depletion of the sugars.

In stainless steel tanks for 6-8 months. A few months in bottles before being placed on the market.

Intense and lively cherry pink, Marinu is endowed with graceful scents of cherry, redcurrants, pomegranate and rose petals. Its vibrant freshness makes it ready to drink, flavourful and with a fine persistence.

A rosé that is able, with this wise vinification, to express the delicate aromatic profile of a varietal Cannonau.

8-10°C

