



MARINU

CANNONAU DI SARDEGNA DOC



GRAPE VARIETY	Cannonau 100%
COLOUR	Cherry pink
AGE OF VINES	Approximately 40 years
VINEYARD ALTITUDE	180 m a.s.l.
TYPE OF SOIL	Permeable due to weathered granite.
GRAPE HARVEST	Manual, in boxes, first ten days of September.
VINIFICATION	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.
BULK AND BOTTLE AGEING	In stainless steel tanks for 6-8 months. A few months in bottles before being placed on the market.
ORGANOLEPTIC PROPERTIES	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.
TEMPERATURE FOR SERVING	8-10°C