

ALGHERO ROSATO DOC

ROSATO

Grapes	Sangiovese – native grape
Origin	Alghero
Cultivation systems	Spurred cordon - Pergola sarda
Plant density	2551 - 4000 plants per hectare
Yield	100 quintals of grapes per hectare
Average age of vines	20 years
Vinification	Quick pressing, cold settling, fermentation in stainless steel at a controlled temperature.
Malolactic fermentation	No
Ageing	Short period in stainless steel.
Alcoholic content	11.5 %
Total acidity	4.6 g/l

A successful blend of indigenous grapes and sangiovese. This is a charming and fragrant rosé, perfect for multiple occasions.

The aromatic character of the varieties used, imparted by the soils of Alghero, combined with simple but rigorous winemaking techniques, make for a versatile wine, easy to pair.

A bright cherry color, it smells of rose petals and raspberries, intertwined with citrus fruit and marine aromas.

A waltz that continues on the palate, with a crunchy, fresh, delicate yet vinous, beautifully fleshy mouthfeel and a delicious finish. Wonderful as an aperitif too.



750ml




SELLA & MOSCA
CASA FONDATA NEL 1844

