

ALGHERO ROSATO DOC ANEMONE

Grapes	Blend of native grape varieties
Origin	Alghero
Cultivation systems	Spurred cordon
Plant density	4444 - 4545 vines per hectare
Yield	100 quintals of grapes per hectare
Average age of vines	15 years
Vinification	Quick pressing; static cold decanting; fermentation in stainless steel at a controlled temperature
Malolactic fermentation	No
Ageing	Short ageing in steel
Alcoholic content	12 %
Total acidity	4.7 g/l



750ml

Anemone is an up-to-date and youthful interpretation of rosé wine. The brief contact of the must with the skins allows a minimal release of the colouring and tannic components and thus produces a light red must with good acidity, which develops a broad and captivating array of aromas during fermentation. The colour is soft, delicate, with various tones. It is plush, fresh, varied and captivating on the nose, where the aromas blend to form an exuberant bouquet. The main floral note is violet, the fruity one cherry. Elegant while still lively, it is a relaxed, care-free, easy-drinking wine. It is ideal as an aperitif as well as an excellent pairing with light first courses, white meats and vegetables.

