

Aragosta Rosè

Rosato Alghero D.O.C.



Age of Vineyards: 15-20 years

System of Growth: Spurred cordon

Variety: Cannonau

Grafting: Vine per Hectare: 4.000

Quintals per Hectare: 140 q/h

Harvest: mid-September

Processing and Fermentation: Rosè wine, obtained by gently squeezing out the D.O.C. Cannonau red grapes. It is vinified in white and left fermenting in stainless steel barrels at approximately 17°.

Refining and Ageing: It is left ageing for 1 month in bottle.

Analytic data: Alcohol 12-13% vol. Acidity: 5,2 g/l

Description: Shiny and lively rosè coloured, with a fresh and characteristic smell with a light scent of rose and wild berries.

Serving Suggestion: It should be drunk as young as possible combined with starters and fish, soups, white meat and soft cheese.



CANTINA SANTA MARIA LA PALMA

Alghero