

ATTILIO ROSÉ

SPARKLING WINE FROM NIEDDERA GRAPES

Grapes

Nieddera, Native with ancient origins.

Production area

Tirso River Valley, Sinis Peninsula.

Altitude

A few metres above sea level.

Climate

Typically Mediterranean, with mild winters, limited rainfall and very warm and breezy summers.

Soil type

Alluvial, sandy, slightly clayey soil.

Vine training

Mature bush vines, espalier (Guyot and spurred cordon).

Grape yield per hectare

80/90 quintals.

Description

A specific selection of Nieddera grapes combined with Martinotti method natural fermentation delivers an elegant rosé, with a fine and enduring perlage and an aroma of fresh red fruits with a floral note.

Colour

Pale pink with fine bubbles.

Aroma

Intensity and finesse frame heady impressions of pink flowers and fresh red fruits.

Tasting Notes

Strong and vertical in the mouth, strikingly fresh and flavourful.

Serving temperature

4°/6°C.

Pairings

Excellent as an aperitif, try with fried fish.

Harvesting

First 10 days of September.

Formats

0.75 l - 1.50 l

