

NIEDDERA ROSÉ

VALLE DEL TIRSO IGT

Grapes

Nieddera and other local red grapes.

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

Sandy, slightly clayey.

Vine training

Espalier (Guyot).

Grape yield per hectare

90 quintals.

Vinification

Destemming and pressing, maceration of the skins for 12 to 24 hours, extraction of the rosé must and fermentation at a controlled temperature (16-18°C).

Ageing

In steel for a few months. Best consumed young.

Colour

Bright, brilliant pink with purplish tones.

Aroma

Finesse and elegance are accompanied by notes of red fruits such as cherry and raspberry, closing with vegetal and saline touches.

Tasting Notes

Freshness and sapidity followed by a vibrant and captivating mouthfeel set the scene for excellent drinkability with a long finish.

Serving temperature

8°/10°C.

Pairings

Suitable for a host of occasions, excellent with cured meats and fresh cheeses, or try with tagliolini with lobster.

Harvesting

Second and third decade of September.

Formats

0.75 l

