



Cadè

Rosè IGT Isola dei Nuraghi

Classification: Isola dei Nuraghi IGT

Variety: Syrah 100%.

Area of origin: Sardinia Region (Italy).

Soil: Medium texture, mix of clay and sand.

Altitude: 80 slm.

Yield per hectare: 80 quintals /ha.

Training system: Cordon and Guyot.

Plant density: 5600 plants/ha.

Vinification: The grapes are harvested manually in small baskets, destemmed and gently pressed. The must is fermented in heat-conditioned steel vats at low temperature.

Fermentation temperature: 13°C.

Duration of fermentation: 15-20 days.

Aging: Sur lies.

Bottling season: Winter.

Evolutionary capacity: 5 years.

ORGANOLEPTIC CHARACTERISTICS

Color: brillant rosè.

Nose: Intense and youthful bouquet of strawberry and fresh red flowers.

Taste: lively, it proposes memories of sour red berries, saline nuances.

Storage: Keep away from light, at a temperature of 15° C.