TENUTE SOLETTA

Prius

Isola dei Nuraghi IGT Rosè

The name refers to the "first" evidence that the cultivation of the vines and the transformation of grapes into wine were an integral part of nuragic culture.

Type: Still rosé
Grape variety: Native red berried and international grapes
Location of the vineyards: Corona Majore - Su Frigadore Florinas (SS)
Exposure: East/South
Altitude: 400 m asl
Soil: Sandy/chalky
Training method: Spurred cordon
Plant density: 5000 plants per hectare
Planting year: 2002
Yield per hectare: 90 - 100 quintals
Harvest period: October
Harvest method: By hand with 18 Kg cases

WINEMAKING

Vinification: Saignée method
Ageing: None
Refinement in bottles: 3 months
Alcohol content: 13% Vol

TASTING

Colour: Pale pink
Aroma: Endowed with good typicality, with a subtle variety of fragrant nuances ranging from rose petals to wild red berries
Taste: Dry, warm, with a pleasant sensation of freshness, good structure, pleasantly balanced and with an elegant finish

SERVING

Food pairings: Appetisers based on cured meats, first courses with tomato sauce, second courses with fish, white meats, fresh cheeses. Also excellent served as an aperitif
Serving temperature: 10/12°C

LINEA UMBERTO SOLETTA

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