



3 l



1,5 l



75 cl



37,5 cl

NAELI

ROSATO - ISOLA DEI NURAGHI IGT



ORGANOLEPTIC PROPERTIES

Colour: bright rosé with purple tinges.

Nose: intense, fresh and fruity, with a hint of cherry.

Taste: very fruity with a light but lingering vinosity. Very savoury and soft.

GRAPES

Native red grapes.

AREA OF PRODUCTION

This wine is made from the grapes of the 'Sibiola' area, near Agro di Serdiana, characterised by medium-mixture soils coming from the Miocene limestone and marl decline. Area of medium-height hilly sites and dry climate.

PRODUCTION TECHNOLOGY

After a short cold maceration on the skins, the must is separated and fermentation starts from selected yeasts.

Fermentation temperature is 14°C for two weeks.

Once this period is finished, the wine remains with its fine lees for about a month.

STORAGE

In cool, dry places not exposed to sunlight.

SERVING TEMPERATURE

10-12°C.

SERVE WITH

Excellent for delicate meat starters, risottos, stewed or grilled white meat.