



ISTADE

ISOLA DEI NURAGHI I.G.T. ROSATO

TYPE: rosé wine.

AVERAGE AGE OF THE PLANTS: 15 years.

PLANT DENSITY: 5500 plants/hectares.

YIELD PER HECTAR: 90 quintals.

YIELD PER PLANT: 1,7 kg.

SPACING OF THE VINES: 2,40 m. x 0.80 m.

ALTITUDE: from 180 m. a.s.l. to 350 m. a.s.l.

TRAINING SYSTEM: simple Guyot.

TYPE OF SOIL: medium texture soil, tending to dissolved and sandy, marine origin.

HARVEST TIME: middle of September.

VINIFICATION:

Manual harvesting in small boxes.

Soft pressing in low temperature and short maceration.

Clarification: static cold.

Fermentation: in steel tanks 16/18 °C.

Duration of fermentation: 20 days.

Malolactic fermentation: none.

Elevage: 6 months on the lees.

Filtration: natural.

Ageing in bottle: 2 months.

Production: 25.000 bottles.

TECHNICAL INFORMATION:

Alcohol: 13% in vol.

Acidity: 5,90 g/L.

pH: 3,30