



ANIMAS[®]

RIFLESSI DI SARDEGNA

DATA SHEET

Type:	Still rosé wine
Grapes:	100% Cannonau
Denomination:	Sardinian rosé DOC Cannonau
Alcohol:	12,5%
Production area:	Berchideddu (vineyard Juane Chijina vineyard)
Planting year:	2008
Soil:	Mixed granite decay
Altitude:	220 meters above sea level
Training system:	Counter-espalier
Pruning method:	Guyot
Production hectare:	70-80 Q/hectare
Irrigation:	Yes
Harvest method:	Manual in cases
Vinification:	The carefully selected grapes are processed as soon as they are harvested. Once in the cellar, they are de-stemmed and then gently pressed. The must obtained is transferred to refrigerated fermentation vats where the first clarification is carried out, at the end of fermentation the wine is decanted into steel vast waiting for bottling. All processes take place at a controlled temperature to maximize quality.
Aging:	In steel tanks for 6-7 months
Characteristics:	The wine looks faint pink with vivid coppery glares. The olfactory bouquet is exuberant, of peach and almond flowers with notes of aromatic herbs and yellow pulp fruit. The sip rich with a beautiful synergy between imposing sapidity and decisive freshness that accompany the long finale in which the fruity and enveloping tones are re-presented.
Pairings:	A table wine in combination with traditional seafood dishes and white means.
Serving temperature:	10-12 °C