

IGT ISOLA DEI NURAGHI 'SERRA LORI'

2025 | Rose Wine



Italy, Sardinia

Argiolas

Case Size: 6

Pink in colour with lively tinges, the wine is delicate, intense and fruity, characterised by red berry aromas and flavours. Lively, vibrant and juicy.

Vinification:

The grapes undergo partial carbonic maceration and traditional maceration for 3-4 hours. Racking off of the must and natural decantation at 10°C is followed by fermentation in stainless steel tanks at a controlled temperature of 16°C.

Grape Varieties: Cannonau| Carignano| Monica

Classification: IGT Isola dei Nuraghi | **ABV:** 12.5% | **Closure:** Natural Cork