



CANTINA SANTA MARIA LA PALMA ARAGOSTA ROSATO

Region	Soil	Elevation	Alcohol
Sardinia	Aluvial Sand, Limestone	100-175 Meters	12.5%

Vineyard Selected vineyards surround Alghero

Grape Varieties Cannonau di Sardegna 95% Monica 5%

Vinification The lobster is the symbol of Alghero cuisine. It finds in this white wine, obtained from Sardinian Red grapes, its ideal match. It is left 15 days fermenting in stainless steel containers at controlled temperature. Ageing is done in bottle for 30 days.

Age of Vines 10-35 years

Tasting Notes Pale rosé colour. Winey, balanced but well expressed with a fresh fragrance which remembers a rose and strawberry. It is dry without asperity, fresh and slightly lively, really harmonic with a vast and persistent almond flavour. Serving Suggestion: It goes well with fish