

TENUTA LA SABBIOSA

ROSE'

Denomination: Rosè Carignano del Sulcis DOC

Vintage: 2025

Grapes: 100% Carignano Organic



Fruity and fragrant like its land, harmonious and relaxing like the sea: this is Carignano del Sulcis DOC, obtained from an ancient grape variety whose roots sink into the sand.

From these grapes comes this fresh rosé wine, with its broad bouquet, perfect to pair with both seafood and land-based cuisine.

Vineyard location: Calasetta

Training system: vertical trellis and bush vines

Age of vines: 5–10 years

Yield per vine: 2–2.5 kg

Yield per hectare: 50–60 quintals/ha

Harvest: mid-September

Vinification: Careful grape selection, harvested by hand. Gentle destemming and crushing, followed by static clarification of the must at 10–12°C. Fermentation at controlled temperature of 18°C for 12 days using selected yeasts. At the end of fermentation, racking off the gross lees and storage in stainless steel tanks. Batonnage for 1 month.

Tasting notes: cherry pink colour with violet reflections. Delicate aroma with notes of red fruit. Armoniosa and fresh on the palate.

Recommended pairings: Excellent as an aperitif, paired with cured meats, young cheeses, and all summer dishes based on fish and vegetables

Alcohol: 13%

Serving temperature: 12–14°C

Residual sugar: 0.32 g/L

Total acidity: 5.9 g/L