



Donna Marisa

Vino rosato IGT "Isola dei Nuraghi" Spumante Brut

Created with the ambition of paying homage to Ms Marisa, matriarch and leading light of the Mancini family, this wine is the sparkling version of the most famous red grape variety of Sardinia. The grapes used for the production of this sparkling wine come entirely from our own vineyards. They are managed using cultivation techniques that make it possible to preserve a lively acidity, a basic condition for obtaining a prestigious sparkling wine. The yields are around 80 q/ha. The grapes are harvested early, by hand, usually in the first week of September.

Classification: "Isola dei Nuraghi" IGT Spumante Brut rosé wine.

Vinification: Gentle pressing with separation of the pressed products and low yields of the first pressing (about 40%). The must obtained is filtered and used for sparkling wine. The Charmat method is used, in other words sparkling wine produced in an autoclave; there is no refermentation of the base wine rather the second fermentation takes place at the end of the first fermentation of the must. The second fermentation is interrupted, leaving a pleasant residual sweetness made up of natural sugars. Once the process of producing the sparkling wine is completed, it is aged on its own fine lees, which are periodically put back into suspension. After ageing,

which lasts 6 months, the wine is ready for bottling. The wine is left to rest in the bottle for about 2 months and then the Donna Marisa is ready to be put on sale.

Organoleptic properties: pale pink colour with fine and persistent perlage. On the nose, it is floral, with nuances of red berries. On the palate, it is very fresh, fruity, with great persistence and excellent balance.

Alcohol by volume: 12,0% vol.

Acidity: 7.3 g/l.

Sugar: 5 g/l.

Food pairings: exceptional as an aperitif, it is also an excellent table wine and pairs especially well with all seafood dishes.

Serving temperature: 8-10 °C.

