



SIRÈ

CANNONAU DI SARDEGNA DOC ROSÈ

DENOMINAZIONE DI ORIGINE CONTROLLATA

Born from the selection in the vineyard of our best Cannonau's grapes. Cannonau's nature and its elegant and persuasive main perfumes characterize the Sirè, a rosè wine with a bright and crystalline colour, intense and warm with strong perfumes, typical of the wine grape variety.

Grape varieties	100% Cannonau
Designation	Still Rosè
Appellation	Sardegna D.O.C Rosè
Soil characteristics	Granitic disintegration at 450 metres above sea level
Training system	Espalier
Harvest	First Ten Days of October
Harvested mode	Picked by hand in small boxes
Vinification	Selected grapes are stripped then squeezed, it faces a short maceration pre-fermented with the extraction of the finest flavours, followed by vinification in white, according to the tradition of the best Rosè wines
Sensory notes	Pink faint colour tending to the Cerasuolo, recalling the onion skin. It is bright and crystalline. Perfumes are intense, complex and of great finesse, reminding red fresh fruits and red flowers.
Pairings	It is a fresh wine, warm and definitely excellent matching with products of the local tradition linked to the sea
Serving temperature	10°C (50°F)

TENUTE GREGU di Raffaele Gregu

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Cellar and vineyard: Loc. Giuncheddu, 07023 Calangianus (OT - Italy)

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