

Linea Le Brezze

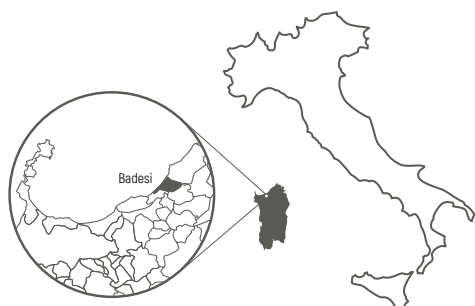


Li Junchi Rosè

Isola dei Nuraghi Sparkling Rosé wine Millesimato ExtraDry
Indicazione Geografica Tipica

Li Junchi Rosé is a sparkling rosé wine produced from vineyards on sandy soil close to the sea. It is made from the typical native Sardinian red grapes, here used to be basis for this fresh fruity sparkling wine. Excellent as aperitif or paired with tuna tartar or raw fish. Very good with dried pastry.

Designation	Isola dei Nuraghi IGT - Sparkling rosé wine
Grapes	native red grapes varieties
Area of production	Badesi, vineyards are located close to the sea
Training Method	guyot
Soil type	sandy
Yield	max 70 q/Ha
Harvesting period	last decade of August
Pressing	soft pressing with pneumatic press
Sparkling Process	charmat method
Colour	cherry pink
Bouquet	floral and fruity
Flavour	fresh and smooth, has a delicate fruity note
Pairings	excellent as aperitif or paired with tuna tartar or raw fish. Very good with dried pastry
Serving	serve at a temperature of 6°C



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