



CAVÈ
ROSÈ DEI
COLLI DEL LIMBARA IGT

ONE NIGHT ROSÉ WINE

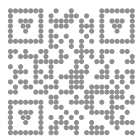
The Spirit of the Night looked at Cavè into her deep and dark eyes
He gave her wings to spread her vitality to the world
She made a promise to thank him
You will find me in every sip of this wine



TENUTE ÓLBIOS®

CAVÈ

ROSÈ DEI COLLI
DEL LIMBARA IGT



This is a rosé wine obtained from the overnight maceration of red grapes. Cherry pink colour, fresh scent of spring, enveloping like a warm night, young and elegant as the flight of a falcon.

Grape Variety

Autochthonous red grapes.

Designation

Still rosè.

Denomination of Origin

IGT Colli del Limbara.

Soil Type

Predominantly sandy derived from decaying granite.

Training system

Espalier.

Harvest time

First decade of September.

Harvesting Technique

Hand-harvested in small boxes.

Vinification

The grapes, harvested late in the evening, are immediately destemmed and subjected to skin maceration for 8 hours overnight. The grapes are then pressed and the must is slowly fermented in stainless steel tanks under controlled temperature.

Ageing

After the fermentation, the wine ages sur lie in a cool oxygen-free environment for 7 months.

Tasting Notes

Cherry-red colour with scents of roses and wild violet, fresh and elegant taste with a good acidic balance, easy and light with a distinct hint of pomegranate fruit, rounded off with a pleasant aromatic note.

Pairing Suggestion

Excellent as an aperitif and as a wine for any meal, accompanies well any kind of fish dish, especially fish soups, couscous and fried fish.

Serving temperature

Serve at 6/8° c.

Corking

Crystal stopper.



TENUTE ÓLBIOS®

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