



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Tre Torri Carignano Del Sulcis Rosé DOC

From the native Carignano variety, this rosé is full of zesty freshness, and lively fruit. It is of great value. Tre Torri means three towers.

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**Wine exported to:** Bermuda, USA, Canada, Australia

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### Most recent awards

**VINOUS:** 91

**WINE SPECTATOR:** 87

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### Winemaking and Aging

Grape Varieties:

100% Carignano

Fermentation container:	Stainless steel
Type of yeast:	Selected
Fermentation temperature:	16-18 °C (60.8-64.4 °F)
Length of maceration:	14-16 hours
Aging containers:	Stainless steel
Aging before bottling:	4-6 months
Closure:	Natural Cork

## Vineyard

Vineyard location:	Lower Sulcis, Sardinia
Soil composition:	Sand and granite
Vine training:	Spurred Cordon
Time of harvest:	Mid-September
Total yearly production (in bottles):	14,000 bottles

## Tasting Notes and Food Pairings

Tasting notes:	Brilliant rose with cherry red reflections. Elegantly fruity, with wild berries and strawberry on the nose. The palate is harmonious, vivid, lively and moderately persistent in length.
Serving temperature:	Best served at 12 - 14 °C (53.6 °F- 57.2 °F).
Food pairings:	Excellent with fish starters, delicate first courses and white meat.
Alcohol:	12,5 % vol
Winemaker:	Riccardo Curreli - Consultant: Giorgio Marone

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