



GJOLA

Caricagiola Colli del Limbara I.G.T.
Rosé

GRAPE VARIETY

100% Caricagiola

WINEGROWING AREA

Sardinia

ALTITUDE

70 – 120 m above sea level

SOIL

Medium-textured, from slow erosion of granite

VINE TRAINING

Spurred cordon

HARVEST

First ten days of September

VINIFICATION

After soft pressing of whole and partially destemmed grapes, the must is clarified using cold static decantation. Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature of 14-16°C.

MATURATION AND AGEING

Aged in steel and then in the bottle for a few months before being released for sale.

FORMAT

0,75 L