



MADRILEONE

SANNA SULIS

Francesca Sanna Sulis, a Sardinian entrepreneur from the 1700s, is associated to this wine, soft like her silk fabrics and fresh like the ideas of emancipation that she spread among her collaborators.

PDO	Nero di Troia Rosato IGP Puglia
GRAPE VARIETY	100% Nero di Troia
HARVEST PERIOD	Third decade of September
VINTAGE	2022
SOIL	Calcareous – Clay
TRELLISING SYSTEM	Guyot system
WINE MAKING	Cryomaceration for 6/7 hours, soft pressing and fermentation with selected yeasts at controlled temperatures 12-14 C ° controlled 12-
MATURATION	2/3 months on fine lees
BOTTLE AGING	1 month
SERVICE TEMPERATURE	8-10 C°
ALCOHOL	12,0% ABV
TASTING NOTES	Pale salmon colour. Intense and delicate bouquet on the nose, notes of wild strawberry, pomegranate, strawberry grapes and floral hints of violet. In the mouth soft and silky with a pleasant freshness and a delicate sapidity
FOOD PAIRING	Pasta al pesto, Baked fish, Focaccia, Chicken rolls



MADRILEONE srl

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