

# Línea 1 Supreme



With these unique and refined bottles, we wanted to dedicate the work of our farmers and our people by bringing the reality of our island into the labels, in a fresh, young and modern key, like the wines we have created, designed for catering and traditional hotel industry and for the most demanding palates, remaining linked to our search for the perfect balance

# Albalena

## Vermentino di Sardegna DOC



The marine protected areas in Sardinia have as their aim the protection and conservation of biodiversity, it is with this principle that we wanted to dedicate the label of the latest addition to the Tenuta L'Ariosa house to our island and our sea, with the dreamlike representation of a whale, a protected and protected animal, on a crystalline sea typical of our island. Albalena is a Vermentino di Sardegna Doc, impressive in its aromas, with saline notes and at the same time balanced by a beautiful final sweetness, of great structure and depth.

**Grape variety:** Vermentino 100%

**Production Area:** Sorso-Sassari

**Grape yield per hectare:** 60/70 quintals

**Harvest:** Manual in mid-September

**Vinification:** soft pressing of the grapes and fermentation at a controlled temperature in steel tanks

**Aging:** In steel with periodic batonnage and in the bottle

**Bouquet:** intense and persistent with aromas of honey and yellow flowers, hints of ripe peach and tropical fruit

**Taste:** mineral with good acidity with slightly sweet notes of pineapple and mango, typical note of bitter almond, very persistent



# Ninnaluna

## Cannonau di Sardegna Rosato DOC



Legend has it that the song of the Sirens attracted ships towards the coast, causing them to sink. Many scholars associate that song with the annual migration of the Great Shearwater on the Sardinian coast, an event that occurs annually and leads them to nest. This label is dedicated to a unique wildlife event in the Mediterranean, with the prince of our grapes, Cannonau, vinified in white with a light maceration on the skins which gives it its typical light pink color. With a delicate fresh and lively aroma, good acidity reigns in the mouth accompanied by a good body and great structure

**Grape variety:** Cannonau 100%

**Production Area:** Sorso-Sassari

**Grape yield per hectare:** 60/70 quintals

**Harvest:** Manual in mid-September

**Vinification:** soft pressing of the grapes and fermentation at a controlled temperature in steel tanks with a short period of maceration on the skins

**Aging:** In steel with periodic batonnage and in the bottle

**Perfume:** persistent and elegant with notes of rose, cherry and fresh and lively hints

**Taste:** savory with marked acidity, fresh, persistent and delicious, captivating if served cold

# Cavalleggero

## Cannonau di Sardegna DOC



Dedicated to a centuries-old tradition such as that of the Sardinian carnival, an event experienced and honored by our countrymen, a label that reflects the strength and pride of a people who live their thousand-year-old traditions with vigor.

The modern vinification of this precious Cannonau takes place partly with whole bunches, using the most cultivated vine on the island in purity which reigns in the aromas of Mediterranean scrub and recalls the strength of an ancient island

**Grape variety:** Cannonau 100%

**Production Area:** Sorso-Sassari

**Grape yield per hectare:** 60/70 quintals

**Harvest:** Manual in mid-September

**Vinification:** soft pressing of the grapes and fermentation at a controlled temperature, partly with whole bunches in steel tanks with a light maceration period on the skins

**Aging:** In steel with periodic batonnage and in the bottle

Elegant bouquet with notes of Mediterranean scrub and ripe red fruit

**Taste:** delicious and slightly savory with a light acidity, fresh, persistent and with good notes of blackcurrant, well-balanced tannin