

# A'MARE

Sardinia continues to assert itself as a prime land for rosé wine production, gracefully expressing its winemaking vocation. In this context, Siddùra, building on the success of Nudo, opens a new chapter in its story with the creation of a sparkling rosé that enriches the winery's already extensive collection. Thus, A'Mare is born—an ethereal celebration of freshness and elegance, inspired by the gustatory harmony of rosé wine. A'Mare enhances aromatic intensity and persistence, elevating the vibrant allure of its fine bubbles.

## NOMEN EST OMEN: A'MARE

Designation:	Brut Rosé Sparkling Wine * Vintage
Grape variety:	100% red grapes
Vintage Year:	<b>2024</b>
Region of Origin:	Sardinia (Italy)
Soil:	Sandy, of granitic disintegration
Altitude:	250 m slm
Yield per Hectare:	80 q.li/ha
Training System:	Spurred cordon
Plant Density:	5600 plants/ha
Vinification:	The grapes, delicately hand-picked, are whole-cluster pressed and vinified as white. After a first refinement in stainless steel at low temperature, the wine undergoes a second fermentation in autoclave for the prise de mousse
Fermentation Temperature:	12-13 °C
Fermentation Duration:	15 days
Ageing:	On lees
Bottling Period:	Winter 2025
Alcohol Content:	12 % vol.
Ageing Potential:	3 years
ORGANOLEPTIC CHARACTERISTICS:	
- Colour:	Pale pink .
- Nose:	Fragrant, fresh and fruity, with dominant notes of wild strawberry and rose petals. Ends with a delicate citrusy nuance.
- Palate:	The marked acidity and fine perlage offer excellent drinkability and refined freshness, well balanced with the sugar content
- Storage:	Keep away from light, bottle in a horizontal position, with controlled temperature and humidity (10-12 °C – 70%). Serve at 6-8 °C.

