



Is Ogus

Isola dei Nuraghi I.G.T.

Classification: Isola dei Nuraghi IGT.

Variety: Blend of native red grapes (Cagnulari, Cabernet Sauvignon).

Area of origin: Sardinia Region (Italy).

Soil: Loose, mostly sandy soil and rich in pebbles originated in rivers (fluvial origin).

Altitude: 100 meters above sea level.

Yield per hectare: 80 quintals/ha.

Training system: Cordon.

Plant density: 5600 plants/ha.

Vinification: After a slow maceration with the grape skins, this wine completes the malolactic fermentation and its subsequent refinement in oak barrels.

Fermentation temperature: 22°C.

Duration of fermentation: 25-30 days.

Aging: Oak barrels.

Bottling season: Winter.

Evolutionary capacity: 12 years.

ORGANOLEPTIC CHARACTERISTICS

Color: Ruby red.

Nose: Intense, characterized by olfactory notes reminiscent of small red fruits and wild berries. The finish is slightly spicy.

Taste: Warm and soft. With a good aromatic persistence and a harmonious finish.

Storage: Keep away from light, at a temperature of 15°C