



## Mappale 17

Rosso Isola dei Nuraghi IGT

**Classification:** Isola dei Nuraghi IGT.

**Variety:** Native red grapes (Bovaleddu).

**Area of origin:** Sardinia Region (Italy).

**Soil:** Medium texture, mix of clay and sand.

**Altitude:** 120-150 meters above sea level.

**Yield per hectare:** 80 quintals/ha.

**Training system:** Cordon e Guyot.

**Plant density:** 5600 plants/ha.

**Vinification:** The hand-picked grapes come selected, destemmed and left to macerate for a medium-long set of time in steel vats in order to extract the entire poly-phenolic flavour range.

**Fermentation temperature:** 22°C.

**Duration of fermentation:** 20-25 days.

**Aging:** Sur lies.

**Bottling season:** Spring.

**Evolutionary capacity:** 8 years.

### ORGANOLEPTIC CHARACTERISTICS

**Color:** Bright red.

**Nose:** Fine and intense, with hints of Mediterranean scrub and red fruits such as cherries and currants.

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

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