



THE PRIDE OF A SARDINIAN WINE



PRIMO ROSSO

ISOLA DEI NURAGHI IGT ROSSO

GRAPES:	Indigenous red grapes.
PRODUCTION ZONE:	The Sulcis area, in the extreme south-west of Sardinia, almost entirely surrounded by the sea and constantly exposed to salty breezes that characterize the climate and the products that come from there. Within a few square kilometers, it offers a wide variety of soils. Terrains rich in aeolian sandstone deposited over cemented limestones alternate with clayey zones rich in skeletal grains, active limestone and microelements that give rise, together with the influence of the sea, to wines with a strong personality.
RAINING SYSTEM:	Cordon Spur.
YIELD:	Mid-September.
VINIFICATION:	Maceration with skins for 4 - 6 days, steel-aged for 3 months and at least 2 months in the bottle.
COLOR:	Deep ruby.
AROMA:	Distinct aroma with notes of ripe red fruits.
TASTE:	Flavor reminiscent of red fruit, balanced and solid structure, lingering finish.
PAIRINGS:	Cold cuts, stewed eel, oily fish, pasta dishes with meat.
ALCOHOL CONTENT:	13% vol.
SERVING TEMPERATURE:	16 - 17 °C
FORMAT BOTTLE:	750 ML

