



THE PRIDE OF A SARDINIAN WINE

## PRIMO ROSSO

ISOLA DEI NURAGHI IGT ROSSO

GRAPES:	Indigenous red grapes.
PRODUCTION ZONE:	South Sardinia.
CLIMATE:	A mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild to cool and dry winters.
SOIL:	The soil is composed of typical limestone detritus and red clay combined with relatively cemented aeolian sands. The soil is loamy sand, well-structured and fertile, rich in calcium and micronutrients so, in spite of the high silica sand content, very well-suited to viticulture.
TRAINING SYSTEM:	Spur-pruned cordon.
HARVEST:	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

