

Syrah

Denomination: Syrah Isola dei Nuraghi IGP

Grape blend: 100% Syrah

Wine making process: Manually harvested fresh grapes are immediately separated from the stems, pressed and fermented on the skin

Visual evaluation: Ruby red

Olfactory evaluation: Intense fruity persistent aroma

Bouquet: Fruity and spicy, dry and intense aroma with licorice and black pepper hints

General structure: Very structured wine, rich in glycerine and extracts, soft and silky tannins

Production area: North Sardinia, Alghero DOC

Soil: Medium texture with limestone rock

Training system: Guyot

Vineyard age: 20 years

Yield per hectare: 60 q/70 q

Annual production: 4000 bottles

Fermentation: Activation of fermentation in steel temperature-controlled tanks. Maceration on the grape skins for 15 days

Aging: In steel

Sharpening: 20 months in steel and 8 months in bottle before the placing on the market

Evolution: The fruity nose evolves from the small berries to some mature caramel notes. There is always this spicy aroma of licorice and black pepper. The flowery note recalls the myrtle berries which bloom in June and marks this Sardinian Syrah

Drinkable until: Long aging

Alcohol volume: 15% vol.

