



RED TENEBRAS ISOLA DEI NURAGHI I.G.T.

Type:	Still red wine
Grapes:	Merlot - Cabernet Sauvignon / autochthonous Sardinian grape, in percentages which vary according to the year
Denomination:	Red Isola dei Nuraghi IGT
Alcohol:	14%
Production area:	Berchideddu (vineyard Juanne Chijina - vineyard Padre Pio)
Planting year:	2008 - 2010
Soil:	Mixed granite decay
Altitude:	165 to 220 meters above sea level
Training system:	Counter - espalier
Pruning method:	Guyot
Production hectare:	70-80 Q. hectare
Irrigation:	Yes
Hervast method:	Manual in cases
Vinification:	The grapes, carefully selected, are processed separately as soon as they are harvested. Once in the cellar, the pressing and destemming continue. The must obtained is transferred to refrigerated fermenters, where various pumping over, punching down and delestage are carried out until the end of fermentation; at the end of fermentation the pomace is transferred to a soft press and pressed. The wine obtained from this process is decanted into steel tanks for aging. All processes take place at a controlled temperature to maximize quality.
Aging:	in steel tanks for 12-14 months making several batonnages
Characteristics:	Ruby red with violet reflections. Refined olfactory profile, evokes soft hints of red fruits with hints of blackberries and blueberries, supported by a persistent brackish-iodized background. Full-bodied taste with tannins present and well integrated between the enveloping alcoholic softness and the pleasant freshness of the mouth; good sapidity and flavour persistence. It closes with spicy and pleasantly balsamic suggestions.
Pairing:	it goes well with traditional Sardinian first courses, such as pane frattau with pecorino, but also grilled red meats.
Serving temperature:	16 - 18 °C

