



❖ SOIL :

Soil composed of granite and red clay

❖ GRAPE VARIETIES:

100% Sciaccarellu

❖ VINEYARD MANAGEMENT :

Pruning: Cordon, 4,000 vines/ha. Ploughing of the soil. sustainable agricultural practices

❖ HARVEST :

Rigorous plot selection. Handpicking

❖ VINIFICATION :

Traditional fermentation with controlled extraction, started with selected yeasts. Temperature-controlled alcoholic fermentation. Running off. Malolactic fermentation

❖ AGEING :

Aged in concrete tank  
Fining, if needed, and filtration before bottling

❖ BOTTLING :

Estate-bottled

❖ TASTING NOTES :

Colour: Crimson red with purplish tints

Nose: Expressive and complex on the nose combining notes of black fruit, olives, spice and mocha.

Palate: Full and well-balanced on the palate with notes of red fruit and cedar with a slightly oaky finish. Evident, yet silky tannins.

“ Food pairings :

Serving temperature: 16-18°C

This well-made and very fine red wine will bring out the flavours of the finest cuts of grilled meat. It is also perfect with more exotic dishes such as a tajine of lamb with prunes or beef Stroganoff.

