



BARRIU

Isola dei Nuraghi I.G.T.



VARIETAL

Blend of regional and international varieties

LOCATION

North-east Sardinia, Arzachena

ALTITUDE

70 - 120 s.l.m.

SOIL

Originated by the erosion and granite breakdown tends to be sandy and clay elements

VINE TRAINING SYSTEM

Spur pruning (Cordon)

HARVEST

Manual
First week of October

VINIFICATION

The fermentation is completed at a controlled temperature below 25°C for 3 weeks. Soon after the malolactic fermentation is activated in cement vats where the wine stays for a few months before being transferred to French Oak barriques for 12 to 15 months. The structure of wine is important but finds its balance after 6 more months in the bottle. An exceptional full-bodied wine that keeps intensity, elegance and great fragrances.