



## BARRIU

Isola dei Nuraghi I.G.T.

### GRAPE VARIETY

Ancient grape vines

### WINEGROWING AREA

Sardinia

### ALTITUDE

70 – 120 m above sea level

### SOIL

Medium-textured, from slow erosion of granite

### VINE TRAINING

Spurred cordon

### HARVEST

Last ten days of September

### VINIFICATION

On-skin maceration of the must continues for approximately three weeks to allow the balanced extraction of noble compounds and colour. Transformation of malic acid into lactic acid occurs immediately after alcoholic fermentation in concrete tanks. The wine is then transferred to barriques.

### MATURATION AND AGEING

Aged for at least 12 months in small medium-toasted French oak barrels. After bottling, the wine is left to rest in the bottle for a few months.

### FORMAT

0,75 L – 1,5 L – 3,0 L – 6,0 L – 12,0 L