



## SOLE RUJU

Caricagiola Isola dei Nuraghi I.G.T.  
Sweet Wine

### GRAPE VARIETY

100% Caricagiola

### WINEGROWING AREA

Sardinia

### ALTITUDE

50 – 100 m above sea level

### SOIL

Medium-textured, from slow erosion of granite

### VINE TRAINING

Spurred cordon

### HARVEST

Last ten days of September

### VINIFICATION

Obtained from hand-picked grapes left to dry on racks. Fermentation takes place in contact with the skins in stainless steel tanks at a controlled temperature for 15 days.

### MATURATION AND AGEING

The wine is left to mature and evolve in 500L oak barrels for a few months before being released for sale.

### FORMAT

0,375 L