



SURRAU

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

First ten days of October

VINIFICATION

The must is kept in contact with the grape skins in stainless steel tanks for about a week at a controlled temperature of 25°C, with daily pump-overs and punch-downs. Transformation of malic acid into lactic acid occurs immediately after alcoholic fermentation.

MATURATION AND AGEING

Aged in steel and a small portion in large-capacity, untoasted Slavonian oak barrels for a few months. It is then bottle aged before being released for sale.

FORMAT

0,75 L – 1,5 L