



3 l



1,5 l



75 cl



37,5 cl

TERRESICCI

RED WINE - ISOLA DEI NURAGHI IGT



ORGANOLEPTIC PROPERTIES

Colour: intense ruby red with violet hues, tending towards garnet red with ageing.

Nose: intense, persistent and complex. Hints of redcurrants and cherry are noticeable, then spicy notes of cinnamon.

Taste: round and sunny on the palate; velvety tannin accompanied by a generous and exuberant structure. Harmonious at the finish.

GRAPES

100% Barbera Sarda.

AREA OF PRODUCTION

Territory surrounding the Winery, characterised by medium texture soils composed of clayey limestone of Miocene origin, medium height slopes, sub-arid climate.

PRODUCTION TECHNOLOGY

De-stemming and crushing is followed by maceration for about 12-14 days at a temperature of 26-28°C. After drawing off, the wine is transferred to vitrified cement tanks where it undergoes malolactic fermentation, after which it is transferred to barrique where it is aged for about 12 months. After this period, ageing of the Terresicci continues in vitrified cement tanks.

AGEING

An excellent wine for medium-long ageing.

STORAGE TEMPERATURE

In cool, dry places protected from the light.

SERVING TEMPERATURE

18-20°C

SERVE WITH

Perfect with roasted red meats, game and mature cheeses.