



3 l



1,5 l



75 cl



37,5 cl

SANTESU RED

ISOLA DEI NURAGHI IGT



ORGANOLEPTIC PROPERTIES

Colour: ruby red with purple tinges.

Nose: intense and lingering with hints of fruits of the forest.

Taste: soft tannins accompany the good structure of the wine.

GRAPES

Native red grape.

AREA OF PRODUCTION

Surrounding area of Cantina, characterised by medium-mixture soils consisting of Miocene clay-rich limestone in medium-height hilly sites and dry climate.

PRODUCTION TECHNOLOGY

Destemming, inoculation of selected yeasts and fermentation at controlled temperature of 26°C for 8-10 days. After devatting and racking off, the wine undergoes the malolactic fermentation.

Refining takes place in underground cement tanks for a minimum period of 6 months, where the wine completes its maturation.

STORAGE

In cool, dry places not exposed to sunlight.

SERVING TEMPERATURE

16-18°C.

SERVE WITH

Ideal for roasts, game and cheeses with a strong and spicy flavour.