



AMJONIS

NURAGHI'S ISLAND
I.G.T.
RED

AMJONIS is a Carignano blended with Cabernet Sauvignon and Merlot. The grapes originate from Sulcis in southern Sardinia and are expertly combined with our own varieties grown in Gallura to create this wine, characterized by a deep ruby red color and pleasant violet reflections.

With a dry, ample, and elegant flavor featuring small ripe red fruits, spices, and liquorice, AMJONIS presents itself on the palate as full, concentrated, warm, soft, and long-lasting.

The vinification process involves a 15-day fermentative maceration with the skins at a controlled temperature in stainless steel tanks.

Technical Sheet

Classification: Nuraghi's Island I.G.T. - Red.

Variety: Carignano - Cabernet Sauvignon - Merlot.

Municipality of production: Gallura - Sulcis.

Soil: Sandy, granitic disintegration.

Harvest: End of September, first ten days of October.

Vinification: Fermentative maceration for 15 days in stainless steel tanks.

Aging: In stainless steel tanks.

Characteristics

Color: Dark ruby red with violet reflections.

Scent: Ample and elegant with ripe red berries, spices and liquorice.

Taste: Full, concentrated, warm, soft and long lasting.

Service & Pairings

Service: Temperature 16-18°C.

Pairings: Red meats, game, cheeses and typical dishes.