



SIDDAJU

NURAGHI'S ISLAND
I.G.T.
RED

From a blend of Carignano and Cabernet Sauvignon grapes, we have obtained a wine of a deep ruby red colour with visible violet reflections.

The bouquet opens with pleasant fruity sensations, where blackberry and currant jam prevail in the taste and, immediately afterwards, chocolate and tobacco notes. In the mouth, **SIDDAJU** wine is soft, dense and elegant where the tannins, well balanced by alcohol and acidity, leave an interminably pleasant finish.

The vinification process is carried out with a long maceration of the grapes for 30 days and the following 18 months of refinement in French oak barrels, with a capacity of 750 litres.

Technical Sheet

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

Variety: Carignano - Cabernet Sauvignon - Nebbiolo.

Municipality of production: San Leonardo, Calangianus - Sardinia.

Soil: Sandy, granitic disintegration.

Harvest: First ten days of October.

Vinification: Fermentative maceration for 30 days.

Aging: In French oak barrels.

Characteristics

Color: Intense ruby red with violet reflections.

Scent: Blackberry and currant jam, notes of chocolate and tobacco.

Taste: Soft, dense and elegant.

Service & Pairings

Service: Temperature 18°C.

Pairings: Red meats, game, mature cheeses.