



## ORLANDO

NURAGHI'S ISLAND  
I.G.T.  
RED

**ORLANDO** is a tribute to the Tondini family's winemaking tradition, a red wine that bears the name of the company's founder. A skillful blend of native grapes that expresses the strong and authentic character of Gallura.

The winemaking follows traditional methods, with careful maceration that extracts color, aromas and noble tannins. Aging in wood gives the wine complexity and roundness, while maintaining the freshness and drinkability typical of territorial wines.

**ORLANDO** presents itself with an intense ruby red color. On the nose it expresses aromas of ripe red fruits, sweet spices and balsamic notes. On the palate it is soft and enveloping, with a well-balanced tannic structure and pleasant persistence that makes it an ideal companion throughout the meal.

### Technical Sheet

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

**Variety:** Cannonau, Carignano, other native grapes Owned vineyards.

**Vineyards:** Owned vineyards.

**Training system:** Low trellis with spurred cordon pruning.

**Yield per hectare:** 3-4 tons/hectare.

**Municipality of production:** San Leonardo, Calangianus - Sardinia.

**Soil:** Sandy, granitic disintegration.

**Harvest:** October.

**Vinification:** Traditional maceration with controlled fermentation.

**Aging:** In oak barrels for 8-10 months.

#### Characteristics

**Color:** Intense ruby red with violet reflections.

**Scent:** Ripe red fruits, cherry, sweet spices, balsamic and undergrowth notes.

**Taste:** Soft, enveloping, balanced, with well-integrated tannins and good persistence.

#### Service & Pairings

**Service:** Temperature 18°C.

**Pairings:** Seasoned pasta dishes, red meats, pork roasts, aged cheeses, Sardinian cold cuts.