



ANTIGORI

BOVALE





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QUALITY REGULATION RECOGNITION:	Isola dei Nuraghi IGT
VARIETY:	Bovale 100%
YEAR OF HARVEST:	2017
PRODUCTION AREA:	Sardinia (Italy)
SOIL TYPE:	Medium-textured, a mixture of sand and clay.
VINIFICATION:	The hand-picked grapes are selected, destemmed, and macerated for a medium-long period, in steel vats to extract the entire polyphenolic richness.
FERMENTATION TEMPERATURE:	22 °C
FERMENTATION DURATION:	20-25 days
MATURATION:	Sur lies
BOTTLING PERIOD:	Spring 2018
ALCOHOL:	14,0 %
AVERAGE AGE OF VINE:	12 years
CHARACTERISTICS:	
COLOUR:	Red ruby.
BOUQUET:	Intense, characterized by olfactory notes reminiscent of the small red fruits of the undergrowth. The finish is slightly spicy.
TASTE:	Warm and soft. With a good aromatic persistence and an harmonious finish.
STORAGE:	Protected from light, at a temperature of 15 ° C.