



ANTIGORI

PEDRA SCRITTA





ANTIGORI

QUALITY REGULATION RECOGNITION:	Isola dei Nuraghi IGT
VARIETY:	Autochthonous varieties cultivated on the island.
YEAR OF HARVEST:	2017
PRODUCTION AREA:	Sardinia (Italy)
SOIL TYPE:	Loose, mostly sandy
VINIFICATION:	The grapes are harvested manually in small baskets, de-stemmed and macerated in thermo-conditioned steel tanks.
FERMENTATION TEMPERATURE:	25 °C
FERMENTATION DURATION:	15 days
MATURATION:	In steel tanks, on the lees.
BOTTLING PERIOD:	Summer 2018
ALCOHOL:	13 %
AVERAGE AGE OF VINE:	8 years
CHARACTERISTICS:	
COLOUR:	Brilliant red.
BOUQUET:	Fine and intense, with hints of Mediterranean scrub and red fruits such as cherries and currants.
TASTE:	Fresh and well balanced.
STORAGE:	Protected from light, at a temperature of 15 °C.