

Taroni

Classification: I.G.T. Isola dei Nuraghi

Variety: 100% typical gallura vineyards

Municipality of Production: San Leonardo, Calangianus –
Sardegna (Italia)

Soil: Sandy, of disintegrated granite

Altitude: 350 slm

Yield per hectare: 50/60 q.li/ha

Breeding system: Controspalliera

Pruning system: Guyot

Breeding density: 5.000 p/ha

Harvest period: End of September

Winemaking: Fermentation for 10 days

Refinement: In stainless steel tanks

Bottling period: May of the year following the harvest

Alcohol content: 14%

Color: Deep ruby-red

Scent: Intense aromas of small ripe red berries

Palate: Enveloping, soft, persistent

To accompany: Red meats, game, cheeses and typical dishes

