

BARRILE

Isola dei Nuraghi rosso I.G.T.

Grape varieties	Nieddera, Caddiu and other native varieties.
Production area	The river Tirso valley, the Sinis peninsula.
Altitude	A few metres above sea level.
Climate	Typically Mediterranean with mild winters, limited rainfall and very hot and windy summers.
Characteristics of the soil	Good calcareous structure combined with clay and pebbles.
Vine training system	Bush-trained.
Grape yield per hectare	6,500 kg.
Winemaking	Pressing and destemming, maceration of the skins for 8-10 days and fermentation at controlled temperature, soft pressing of the pomace.
Ageing	18 months in a combination of new and second fill barriques and 450L puncheons followed by at least 12 months in the bottle before release.
Appearance	Bright garnet red in colour with ruby hues and pronounced tears forming on the glass.
Aroma	Remarkably polished, this opens with dark berry fruit, spice and wood resin all leading into a graphite-driven close.
Palate	In the mouth the explosive entry reveals intense freshness and salty minerality supported by well-integrated, silky, floral tannins. The wine's length is impressive.
Best served at	15°-16° C.
Serving suggestions	This wine pairs beautifully with big, aged cheeses and game. Look to tagliolini with partridge ragù and porcini mushrooms as a pairing.
Harvest period	The end of september.
Bottle size	0,75 lt - 1,5 lt - 3,0 lt.



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