

I GIGANTI ROSSO

ROSSO THARROS IGT

Grapes

Nieddera and other indigenous varieties.

Production area

Tirso River Valley, Sinis Peninsula.

Altitude

A few metres above sea level.

Climate

Typically Mediterranean, with mild winters, limited rainfall and very warm and breezy summers.

Soil type

Clays mixed with sand, with good calcareous structure.

Vine training

Bush with support. Old vineyard.

Grape yield per hectare

65 quintals.

Vinification

Late-harvested grapes are pressed, maceration with the skins for 8/10 days, fermentation at a controlled temperature, soft pressing of the pomace.

Ageing

12 months in barrique and first and second passage tonneaux, and at least 6 months in the bottle.

Colour

Good shine, garnet red with ruby reflections.

Aroma

Complex and refined nose, sour cherry and liquorice meet redcurrant gelée in a spiced finish.

Tasting Notes

Voluminous and decisive in the mouth, with an exquisitely enveloping character, floral tannins, and great persistence that closes with sanguine touches.

Serving temperature

16°/18°C.

Pairings

Excellent with roasts and game, try with stewed boar.

Harvesting

Late September to early October.

Formats

0.75 l - 1.5 l - 3 l

