

MALUENTU

ROSSO THARROS IGT

Grapes

Nieddera, Merlot, Syrah e Cabernet-sauvignon.

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

Sandy, slightly clayey.

Vine training

Espalier (Guyot and spurred cordon) and bush.

Grape yield per hectare

60/70 quintals.

Vinification

Destemming and pressing, fermentation with maceration of the skins for 8/10 days and soft pressing.

Ageing

In steel and in the bottle for a few months.

Colour

Excellent clarity, ruby red with purple reflections of medium consistency.

Aroma

Inviting nose of Mediterranean scrub. Blackberries and myrtle come together in a balsamic finish.

Tasting Notes

Enveloping and harmonious sip supported by good freshness, silky tannin in an iodized finish.

Serving temperature

14°/16°C.

Pairings

Great for an aperitif with cured meats and cheeses, or try with stewed lamb.

Harvesting

End of September.

Formats

0.375 l - 0.75 l - 1.5 l - 3 l

