



DON BADDORE

ISOLA DEI NURAGHI IGT



GRAPE VARIETY	Cannonau 50% and Syrah 50%
COLOUR	Purple red
AGE OF VINES	Approximately 25 years
VINEYARD ALTITUDE	180 m a.s.l.
TYPE OF SOIL	Permeable due to weathered granite.
GRAPE HARVEST	Manual, in boxes, first ten days of October.
VINIFICATION	The grapes harvested with a careful selection are destemmed and transferred into traditional wooden vats where the alcoholic fermentation begins, which lasts approximately 30 days and takes place in contact with the skins, with repeated manual punching down.
BULK AND BOTTLE AGEING	In steel tanks for approximately 8 months. French barrels from 8 to 12 months and a few months in bottles before being placed on the market.
ORGANOLEPTIC PROPERTIES	A red wine with lengthy ageing with the contribution of carefully selected cannonau and syrah grapes. Scents of red fruits in jam, spices and chocolate outline a deep olfactory profile. The sip is full, dry, warm and with dense and elegant tannins. It rests in large French oak barrels for several months.
TEMPERATURE FOR SERVING	16-18°C