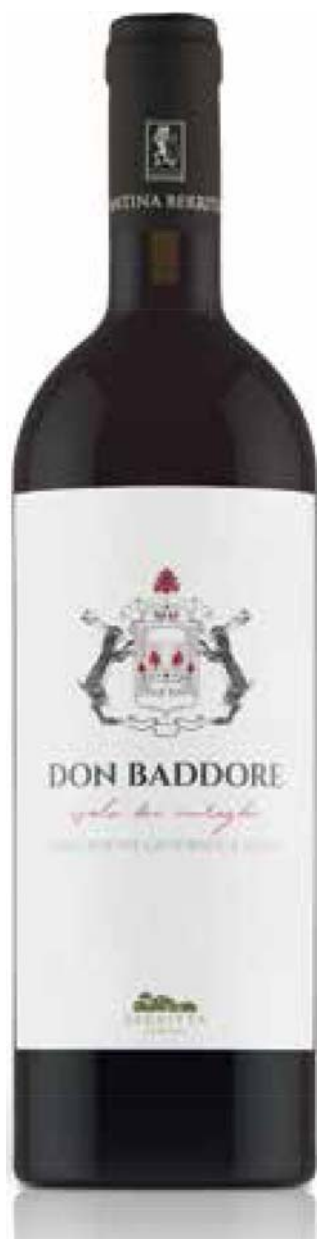




# DON BADDORE

ISOLA DEI NURAGHI IGT



GRAPE VARIETY

Native grapes and Syrah

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 native 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