



BERRITTA
DORGALI



ISTRANZU
I.G.T. ISOLA DEI NURAGHI

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VARIETY	100% Syrah.
COLOUR	Deep red with purple highlights.
VINE AGE	23 years.
ALTITUDE	180 m.a.s.l..
EXPOSURE	South-east.
YIELD	40/50 tons/ha.
SOIL TYPE	Sandy, granite decomposition.
HARVEST	Late August/early September.
WINE-MAKING	Destemmed and delicately vinified, this “foreign” variety ferments for 20 to 30 days with the skins in tapered French oak, with repeated daily manual punching down, until the sugar is completely broken down. Gently pressed with a manual press, it is then transferred to medium/small wood barrels.
AGEING AND REFINEMENT	It ages for about 2 years in small/medium French barriques or tonneaux, then bottled by hand and UNFILTERED, it rests in bottles for at least 16 months before placing on the market.
ORGANOLEPTIC CHARACTERISTICS	Pure Syrah with a fine, austere olfactory impact, with notes of marasca cherry and plum, spices and bitter chocolate. The sip is dry with silky tannins, well-tempered by the refining in oak tonneau for 24 months. Warm, enveloping and full-bodied, a great red for long refinement.
SERVING TEMPERATURE	18°C.
PACKAGING	75 cl bottle.