



# ISTRANZU

ISOLA DEI NURAGHI IGT



GRAPE VARIETY	Syrah 100%
COLOUR	Purple red with violet highlights
AGE OF VINES	Approximately 20 years
VINEYARD ALTITUDE	180 m a.s.l.
TYPE OF SOIL	Permeable due to weathered granite.
GRAPE HARVEST	Manual, in boxes, late August, early September.
VINIFICATION	Destemmed and vinified gently, this “foreign” grape variety ferments from 20 to 30 days in a French oak conical fermenter with the skins, with repeated daily manual punching down, until the sugars are completely depleted. Gently pressed with a manual press, it is then transferred into medium/small wooden barrels.
BULK AND BOTTLE AGEING	It ages 12 to 24 months in French barrels, subsequently bottled and unfiltered, it rests in glass for a few months before being put onto the market.
ORGANOLEPTIC PROPERTIES	Varietal Syrah with an olfactory impact that is austere and fine, with notes of marasca cherry and plum, spices and bitter chocolate. The sip is dry with silky tannins, well tempered by its rest in barrels. Warm, enveloping and with a full body, a big red for lengthy ageing..
TEMPERATURE FOR SERVING	16-18°C