



## Is Ogus

Isola dei Nuraghi I.G.T.

**Classification:** Isola dei Nuraghi IGT.

**Variety:** Blend of native red grapes (Bovale).

**Area of origin:** Sardinia Region (Italy).

**Soil:** Loose, mostly sandy soil and rich in pebbles originated in rivers (fluvial origin).

**Altitude:** 100 meters above sea level.

**Yield per hectare:** 80 quintals/ha.

**Training system:** Cordon.

**Plant density:** 5600 plants/ha.

**Vinification:** After a slow maceration with the grape skins, this wine completes the malolactic fermentation and its subsequent refinement in oak barrels.

**Fermentation temperature:** 22°C.

**Duration of fermentation:** 25-30 days.

**Aging:** Oak barrels.

**Bottling season:** Winter.

**Evolutionary capacity:** 12 years.

### ORGANOLEPTIC CHARACTERISTICS

**Color:** Ruby red.

**Nose:** Intense, characterized by olfactory notes reminiscent of small red fruits and wild berries. The finish is slightly spicy.

**Taste:** Warm and soft. With a good aromatic persistence and a harmonious finish.

**Storage:** Keep away from light, at a temperature of 15°C