



Ulèsu

Isola dei Nuraghi I.G.T.

Classification: Red Wine Isola dei Nuraghi IGT.

Variety: Barbera Sarda 100%.

Area of origin: Sardinia Region (Italy).

Soil: Medium texture, mix of clay and sand.

Altitude: 80 slm

Yield per hectare: 80 quintals/ha.

Training system: Cordon e Guyot.

Plant density: 5600 plants/ha.

Vinification: The hand-picked grapes come selected, destemmed and left to macerate for a medium-long set of time in steel vats in order to extract the entire poly-phenolic flavour range.

Fermentation temperature: 22°C.

Duration of fermentation: 25-30 days.

Aging: Sur lies.

Gradation: 15% vol.

Bottling season: Spring.

Evolutionary capacity: 8 years.

ORGANOLEPTIC CHARACTERISTICS

Color: Ruby red.

Nose: Fruity and persistent, nuances of blackberry jam.

Taste: Well balanced in the mouth, with a good structure and silky tannins.

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