

AJANA

Isola dei Nuraghi I.G.T. rosso



This red wine is for winelovers who can appreciate top level products. Produced by maceration of the grapes and then aged in barriques for 18 months, this full-bodied wine is round, warm and intense. Excellent with rich meat-based dishes, game, and ripe cheese.



WINE NOTES

AJANA	
Ground:	Limestone, gravel, pebbles. Altitude: 180 m. Location: countryside of Settimo San Pietro.
Climate:	Mediterranean, with mild winter, moderate precipitations, hot and windy summer.
Harvest:	In the last ten days of September, by hand; sugar content of the grape: 230 gr/l.
Winemaking:	Accurate selection of the grapes, destemming and soft crushing, maceration at controlled temperature (22-24 °C) for 15 days, with a remontage every 6 hours for 10 minutes.
Refinement:	In French-oak barriques (225 l) for 18 months, and then for 8-10 months in the bottle.
Bottling:	Using nitrogen; stopped with natural cork (49x27 mm).
Analytical data:	3.5-14.5 % alc/vol; total acidity 5 gr/l; residual sugar 2 gr/l.
Organoleptic characteristics:	The color is ruby red to garnet red; intense aroma of ripe fruit with spicy notes; the taste is round and full, with elegant tannins; full bodied, savory, harmonic and mouth filling.
Pairings:	Roasted meat, game, ripe cheese, spicy cheese; it's a meditation wine.
Service temperature:	18-20 °C in tall glasses with a large bowl.
Format:	75, 150, 300 cl