Top Line

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

Limestone, gravel, pebbles. Altitude: 180 m. Location: countryside of Settimo Ground:

San Pietro.

Mediterranean, with mild winter, moderate precipitations, hot and windy Climate:

summer.

In the last ten days of September, by hand; sugar content of the grape: 230 Harvest:

Accurate selection of the grapes, destemming and soft crushing, maceration Winemaking:

at controlled temperature (22-24 °C) for 15 days, with a remontage every 6

hours for 10 minutes.

In French-oak barriques (225 l) for 18 months, and then for 8-10 months in **Refinement:**

the bottle.

Bottling: Using nitrogen.

3.5-14.5 % alc/vol; total acidity 5 gr/l; residual sugar 2 gr/l. Analytical data:

The color is ruby red to garnet red; intense aroma of ripe fruit with spicy **Organoleptic** notes; the taste is round and full, with elegant tannins; full bodied, savory,

characteristics: harmonic and mouth filling.

> Roasted meat, game, ripe cheese, spicy cheese; it's a meditation wine. Pairings:

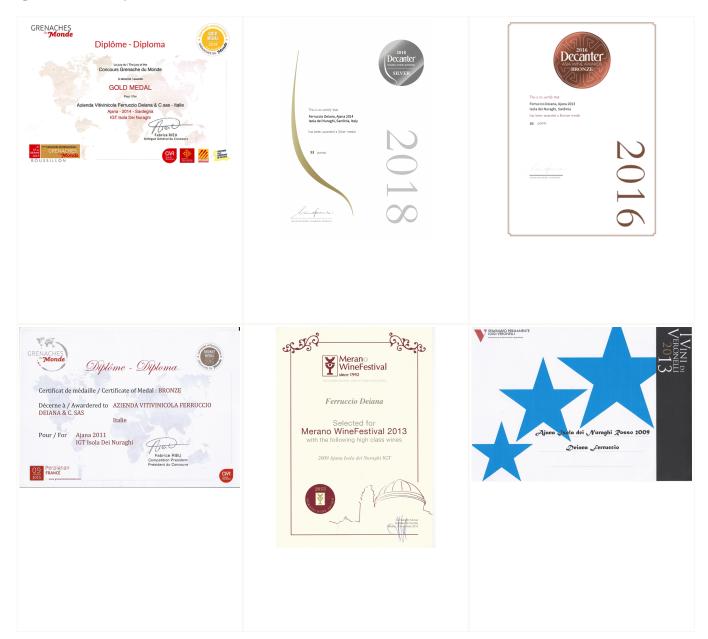
Service temperature: 18-20 °C in tall glasses with a large bowl.

> Format: 75, 150, 300 cl

AWARDS:

The AJANA wine from the Ferruccio Deiana winery, located in Sardinia, has received numerous international awards over the years. These include gold and silver medals, as well as excellent ratings from prestigious guides such as Decanter, Grenaches du Monde, Luca Maroni, and Gambero Rosso. A high-quality wine, appreciated worldwide.

GALLERY:

























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FERRUCCIO DEIANA ISOLA DEI NURAGHI AJANA 2019 A ripe and spicy red that has aromas of licorice, cooked oranges, spiced cherries and roasted herbs. It's full-bodied with chewy tannism and a bold, spicy finish. Drink now or hold.

