Tenute Santamaria

BARBERA

Isola dei Nuraghi I.G.T.

A decisive red wine that combines strength and refinement. Matured in barriques for one year, it releases intense aromas of cherry, currant, and undergrowth. On the palate, it is warm, enveloping, and persistent, with notes that evolve over time. Perfect with roasts, game, and aged cheeses.

WINE NOTES

BARBERA

Ground:	Calcareous, sandy-clayey with northwest / southeast exposure, 115 meters above sea level
Climate:	Mediterranean, with mild winters, moderate rainfall, and hot, windy summers
Harvest:	Around the first ten days of September, the grapes are harvested with 230 g/l of sugars
Winemaking:	Destemming and subsequent crushing. Fermentation with long maceration at a controlled temperature of 24/26°C for 20 days; pumping over every 6 hours for 10 minutes
Refinement:	In French oak barriques for about 12 months
Bottling:	In a nitrogen atmosphere
Analytical data:	Alcohol content 13.5-14.5% vol., total acidity 5.25 g/l in tartaric acid, residual sugars 3 g/l
Organoleptic characteristics:	Intense ruby red color with violet highlights that tend towards garnet with aging, aromas of woodland, vinous, cherry, and currant. Warm, enveloping, and persistent taste.
Pairings:	Roasted red meats, game, aged cheeses, and cured meats
Service temperature:	18ºC
Format:	75 cl