Cagliari D.O.C.

GIRÒ

Cagliari Doc

The sweet and delicately fragrant wine has a velvety and harmonious flavor. Light ruby red in color, it is perfectly suited as a dessert wine. After the grapes are selected, vinification takes place with temperature-controlled maceration for 15 days and aging for 24 months in French oak barrels. Highly alcoholic, it pairs well with sapa desserts, chocolate cakes and red fruit tarts. Serving temperature 14°C.

WINE NOTES

GIRÒ

Ground:	Calcareous, clayey at 120 meters above sea level in the countryside of Serdiana
Climate:	Mediterranean, with mild winters, moderate rainfall and warm, breezy summers
Harvest:	Around the first decade of October, the grapes are picked by hand with 300 gr/l of sugar
Winemaking:	Careful selection of grapes, destemming and soft crushing, temperature-controlled maceration at 22/24°C for 15 days with pumping over every 6 hours for 10 minutes
Refinement:	For 24 months in 225-liter French oak barrels and 4 months in bottle
Bottling:	In nitrogen atmosphere; natural cork mm 49 x 27
Analytical data:	Alcohol content 14.50-15.50 vol, total acidity gr/l 5, residual sugars gr/l 50
Organoleptic characteristics:	Ruby red color with garnet hues, intense aromas of overripe fruit and spicy notes, smooth, full, savory, harmonious, enveloping sweet and firm taste
Pairings:	Goes well with sapa cakes, chocolate cakes and red fruit tarts.
Service temperature:	14ºC
Format:	37,5 cL

AWARDS: