



MARGANAI IGP ISOLA DEI NURAGHI ROSSO

Vintage: 2019

Classification: I.G.P. Isola dei Nuraghi Rosso

Alcohol: 13,5 %

N ° bottles: 1.300

Bottle format: 0.75 cl and 1,5 L

Variety: Syrah 75% - Carignan 15% - Merlot 10%

Production area: San Giovanni Suergiu, Loc. S'arriali (Iglesias), Pimentel (Trexenta)

Harvest period: third week of September

Harvest type: manual with 15 kg boxes

In the vineyard: agronomic practices can be traced back to the concept of naturalness and organic viticulture.

Soil type: light soil with coarse sand and medium texture and calcareous-clayey.

Winemaking:

- **Tanks:** 10 Hl stainless steel

- **Grapes:** destemmed and whole.

- **Crio-Pre-fermentative skin maceration:** 48h at 8 ° C with the use of dry ice.

- **Alcoholic fermentation:** on the skins for 72 hours and then without skins for 1 week at 28 ° C. Most of the grapes were fermented with the whole raspberry grape.

- **Post fermentation maceration:** two weeks on the skins at 15 °C

- **Malolactic fermentation:** yes

- **Maturation:** 12 months in new and second-hand French oak barrels of 250 L with frequent bâtonnage.

- **Filtration:** No

- **Clarifies:** Cold static settling

- **Bottling period:** September of the following year

- **Bottle refinement:** minimum 4 months