

# LANAITTO

## ISOLA DEI NURAGHI IGT



### CLASSIFICATION

IGT "ISOLA DEI NURAGHI" red wine

### MIXTURE OF GRAPES

Native grapes

### THE VINEYARDS OF THE LANAITTO

Located in the town of Oliena and surrounding area, the vineyards are medium-vigorous and productive. The farming system is with small trees and espalier.

### VINIFICATION AND REFINING

Vinification is carried out at a controlled temperature of 24°C. Pre-fermentative cold maceration for 48 hours follows the fermentative maceration, which generally lasts for 10 days. Frequent milling and pumping ensure an ideal extraction of the colour and aromas contained in the skins. Refining continues in steel and cement tanks, where the controlled micro-oxygenation helps preserve the delicate floral and fruity notes.

### BOTTLING AND STORAGE

Micro-filtration and use of inert gas. It is advisable to store the bottles in a cool and dark place.

### TASTING

Young wine with a strong bright colour. Intense red with purple tinges. It delivers delicate rose and violet sensors to the nose, accompanied by red, wild berry notes. In the mouth, the clear acid note and a pronounced but soft tannin are indications of the wine's young age. Recommended to be consumed within 2 years from bottling.

Alcohol by volume: 14%.

Serving temperature: 15-18°C.

### FOOD COMBINATIONS

Red wine for all dishes. Thanks to its versatility, it can be matched with cold cut starters, first and second courses from the Mediterranean tradition and with rich fish dishes accompanied by sauces and spices.