

UDUS

ritorno alla vite

CULTISIA - IGT ISOLA DEI NURAGHI

Red wine

WINE VARIETY: *Cabernet Sauvignon - Bovale sardo.*

CULTIVATION METHOD: *in conversion to organic agriculture.*

TRAINING FORM: *Counter-espalier with Guyot pruning.*

AVERAGE YIELD: *50 quintals/hectare.*

VINIFICATION: *maceration on the skins for 14 days at a controlled temperature of 25-27°C in stainless steel vat, with frequent pumping over.*

AGEING: *12 months with its own yeasts in stainless steel tanks.*

COLOUR: *deep ruby red with violet reflections.*

BOUQUET: *pronounced with dark fruit and warm spicy notes.*

TASTE: *fresh and sapid, with an elegant tannin and a balanced structure.*

PAIRING: *pasta with meat sauce, white meats, medium-aged cheeses.*

SERVING TEMPERATURE: *18°C.*



LE SELEZIONI

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