



ANTIGORI

# SPANTAU





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QUALITY REGULATION RECOGNITION:	Isola dei Nuraghi IGT
VARIETY:	Carignano 100%
YEAR OF HARVEST:	2019
PRODUCTION AREA:	Sardinia (Italy)
SOIL TYPE:	Loose, mostly sandy
VINIFICATION:	The grapes are harvested by hand, de-stemmed, and macerated in thermo-conditioned steel tanks. The wine continues its maturation there until it reaches the right harmony.
FERMENTATION TEMPERATURE:	25 °C
FERMENTATION DURATION:	15 days
MATURATION:	In steel tanks, on the lees
BOTTLING PERIOD:	Winter 2021
ALCOHOL:	14,0 %
AVERAGE AGE OF VINE:	8 years
CHARACTERISTICS:	
COLOUR:	Brilliant red.
BOUQUET:	Elegant aromas of blackberry and cherries in jam anticipate hints of pepper and licorice. On the palate, it is soft, accompanied by a vibrant tannic note.
TASTE:	Fresh and well balanced.
STORAGE:	Protected from light, at a temperature of 15 °C