

ALGHERO ROSSO DOC TANCA FARRÀ

Grapes	Cabernet sauvignon - Native grape
Origin	Sardegna
Cultivation systems	Spurred cordon
Plant density	5050 vines per hectare
Yield	90 quintals of grapes per hectare
Average age of vines	13 years
Vinification	Fermentation at controlled temperature.
Malolactic fermentation	Yes
Ageing	12 months in barrels: part of the wine ages in second-use French barrique and part in big barrels. Ageing is followed by 3 months of ageing in bottle.
Alcoholic content	13.5 %
Total acidity	5.2 g/l



750ml 1500ml

Ruby red with delicate purple nuances. The nose proffers lively notes of ripe red fruit with prominent morello cherry. The intriguing and Mediterranean spiciness is highly pleasurable, spanning from the balsamic notes of the myrtle plant to the sweetness of tobacco. The initial mouthfeel is plush and enveloping, the warm alcohol perfectly counterbalanced by the sustained 'marine-like' savouriness. The persistent acid vein, which provided the backbone to the wine, guarantees prolonged longevity. A long and lingering retro-nasal aroma, with a pleasant and delicate note of vanilla from the oak on the finish.

