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.

Ageing

Malolactic fermentation Yes

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.



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.





4

Terre di sole e di vento. Terre generose, forti di minerali ferrosi e di argilla Delimitate, come nell'antica tradizione della 'tanca', per produrre e preservare il miglior frutto del territo osì come avveniva per la 'farra', farina in lingua sarda Nel nome la promessa: un vino fiero da terre scelte.







