

ALGHERO LIQUOROSO RISERVA DOC ANGHELU RUJU

Grapes	Native grape
Origin	Alghero
Cultivation systems	Spurred cordon
Plant density	4000 plants per hectare
Yield	90 quintals of grapes per hectare
Average age of vines	20 years
Ripening	Grapes ripening in the sun
Vinification	Fermentation at a controlled temperature, which is stopped with cold at about 100 g/l residual sugar.
Malolactic fermentation	Yes
Ageing	In stainless steel for the first 6 month of ageing, then the wine ages in oak barrels for at least 7 years.
Alcoholic content	18.5 %
Residual sugar content	102 g/l
Total acidity	5.20 g/l



750ml

Processed with ancient, ancestral gestures, Anghelu Ruju is made from native grapes left to dry in the sun for 15-20 days, on suspended reed mats that are covered every night and in case of bad weather.

Fortified before its long ageing in casks, it is the authentic expression of its land or origin and owes its name to an archeological site discovered in 1903 on the premises of the estate. This extraordinarily versatile contemplation wine is an excellent match for cheese and chocolate. It features a garnet red color with orange highlights, and a bouquet with notes of blackberry jam and dried wild berries, as well as hints of tobacco and cocoa.

Very thick and soft to the palate, its spiced aftertaste is incomparably caressing.

