

ALGHERO ROSSO DOC CORALLO

Grapes	Cabernet Sauvignon native grapes
Origin	Alghero
Cultivation systems	Spalliera-Independent cordon
Plant density	5050 plants per hectares
Yield	90-100 quintals of grapes per hectare
Average age of vines	15 years
Vinification	Fermentation in stainless steel at a controlled temperature from 18°C to 25°C.
Malolactic fermentation	Yes
Ageing	12 month in barriques of first and second passage.
Alcoholic content	14%
Total acidity	5.8 g/l



750ml

Intense, with persistent sensations of preserved red fruits, and light spicy sensations of sweet tobacco. Evident notes of vanilla reveal the elevage in french barriques.

Enveloping, with evolved velvety tannins, sapid, vivacious acidity, well balanced by a light alcoholic and poli alcoholic sweetness. The substained extract, makes the wine important, but yet round and lean.

