

BURGHESSE RED

SOIL TYPE: plot selection from Tizzano steep hillsides of granitic origin.

GRAPE VARIETY: 65% Sciaccarellu, 20% Minustellu, 10% Elegante, 5% Carcaghjolu Nero.

WINEMAKING PROCESS:

destemming, strict sorting in the vineyard and the cellar, pre-fermentation cold maceration between 12-16°C, fermentation in barrel, regular gentle cap-punching.

AGING: 30 months in the barrel and 6 months in the bottle.

TASTING: deep garnet color with tile-red hints. Pronounced red and black fruits aromas, spices, and tobacco notes. Full-bodied and well-balanced this wine matches the purity of Ermite and the strong personality of Myrtus.

