

MYRTUS RED

SOIL TYPE: clay-granite soil of Tizzano and Propriano steep hillsides.

GRAPE VARIETY: 80% Sciaccarellu, 15% Minustellu, 5% Elegante.

WINEMAKING PROCESS:

destemming, strict sorting, pre-fermentation cold maceration between 12-16°C, fermentation in oak casks with gentle and regular cap-punching.

AGING: 12 months in barrel then 6 months in bottle.

TASTING: intense and deep ruby color, pronounced ripe fruits and spicy aromas, intense and smooth tannins. Iconic cuvée!

