



NURAGHE CRABIONI®

SUSSINKU ROMANGIA CAGNULARI IGT

An intense ruby red in color, aromas with balsamic notes and ripe red fruit which give much complexity to the wine.

On the palate, the structure and the suppleness are well felt, as is, above all, the excellent acidity which is typical of Cagnulari and adds length and persistence to the flavors. It is a polished and elegant wine with excellent aging prospects.

Excellent with salami and other charcuterie, medium-aged cheese, pasta with red sauces, risotto, white and red meat roasts. Ideal with the traditional cuisine of Sardinia.



CLASSIFICATION

Romangia Rosso
Indicazione Geografica Tipica
Red Wine

BLEND

100% Cagnulari.

GRAPES

Cagnulari, historical, autochthonous Sardinian variety.

AREA OF PRODUCTION

Sorso, Province of Sassari.

THE VINEYARD

Situated in "Tresmontes" locality at 250 feet (70 meters) above sea level breezy with a vine density of 4116 vines per hectare (1646 vines per acre) and yield of 7 tons per hectare (2,8 tons per acre).

TYPE OF SOIL

Sandy but with ample areas limestone.

FERMENTATION

Systematic control of the grape bunches and of their perfect ripeness before the harvest begins, hand picking of the grapes into small packing cases, destemming and a temperature-controlled maceration on the skins at temperature of 82° Fahrenheit (28° Centigrade). A classic fermentation on the skins. The wine is aged in stainless steel tanks until it is bottled.

Serving temperature: 18-20° C

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