

Name: Ciù Roussou

Denomination: Bovale IGT Isola dei Nuraghi

Grapes: 100% Bovale (a.k.a. Bovaleddu locally)

Number of bottles produced: 3700 bottles.

Production area: Carloforte.

Yield for hectare: 70 quintals for hectare.

Aging: 6 months in stainless steel tanks at controlled temperature.

Color: Intense ruby red with purple reflections.

On the nose: complex and enveloping, spiciness of black pepper and bay leaf, notes of plum, cherry and blackberry jam.

In the mouth: slender and elegant, with excellent tannins, savory and fresh, with a long persistence.

Pairings: It goes well with dishes based on red meat, game and fatty fish such as tuna. Excellent with sausages, mushrooms and medium / long-aged cheeses.

Alcoholic strength: 14.5%

