

Name: Flamingo

Denomination: IGT Isola dei Nuraghi

Grapes: 100% Carignano

Number of bottles produced: 2800 bottles.

Production area: Carloforte.

Yield per hectare: 70 quintals for hectare.

Aging: Short maceration on the skins, 6 months in stainless steel tanks at a controlled temperature.

Color: cherry pink.

On the nose: delicate and fragrant, it smells of violet, cherry, raspberry and citrus.

In the mouth: fresh and savory, very drinkable, elegant and captivating.

Pairings: It pairs perfectly with dishes based on fish and white meats, tasty and slightly spicy dishes. Also interesting on fresh cheeses. Also perfect on its own as an aperitif.

Alcoholic strength: 13%

