

Name: Roussou

Denomination: Carignano del Sulcis DOC

Grapes: 100% Carignano.

Number of bottles produced: 3500 bottles.

Production area: Carloforte.

Yield for hectare: 60 quintals for hectare.

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

Color: Intense ruby red with purple reflections.

On the nose: complex and fine, notes of Mediterranean scrub and dark fruit, accompanied by a light spiciness typical of the grape.

In the mouth: elegantly tannic, with excellent structure, great flavor and excellent freshness. Long finish with a hint of spice.

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

Alcoholic strength: 14.5%

