

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%

