

TÌROS

Even in Sardinia it's possible to make charming and opulent wines, wisely aged in oak, respecting the fruit flavours and *terroir*. The winery works thoroughly to achieve a blend with a harmonic and persistent taste, from Sangiovese and Cabernet Sauvignon grapes. A premium and long-aging red wine, which could not fail to complete, with its prestige, the whole range of wines produced in Siddùra.

NOMEN EST OMEN: TÌROS (Etruscan) – Wine

YEAR OF BIRTH	2012
NUMBER OF AWARDS	76
Classification:	Colli del Limbara IGT
Grape variety:	Sangiovese e Cabernet Sauvignon
Vintage:	2017
Vineyard region:	Sardinia Region (Italy)
Soil:	Granitic, slightly sandy and pebbles
Altitude:	300 m on the sea level
Yield per hectare:	55 q.li/ha
Forma di allevamento:	Guyot and spur pruned cordon
Planting density:	5600 plants/ha
Vinification:	The best grapes are handpicked, destemmed and left to macerate for a few weeks in stainless steel tanks, to control the alcoholic fermentation. At the end it's transferred into oak barrels where develop the malolactic fermentation and in the same remain until maturation complete.
Fermentation temperature:	24-26 °C.
Time of the fermentation/maceration:	Long maceration
Maturation:	Sur lies
Bottling period:	Summer 2020
Alcohol content:	15% vol
Potential aging:	More than 10 years
TASTING NOTES:	
- Colour:	Red intense
- Bouquet:	Fine and opulent, with a complex bouquet of spicy, red fruit and blackberry jam
- Taste:	Rich and velvety, much elegant, with soft tannins that give pleasure, intensity and persistence
Storage:	Serve at a temperature of 16-18 °C.

