





MOROÍDDA

RED WINE

of our Tradition

Varieties
Mixed grape

Alcohol content
14% vol

Color
Ruby red with good concentration

Scent
Fruity, clean with varietal notes

Taste
Soft and persistent with a pleasant savory note

Pairings
Roasts and wild game, aged cheeses, fish dishes seasoned with garlic, tomatoes, chili peppers, capers and other ingredients with important aromas.

Maceration
10 days in vats at room temperature

Fermentation
Spontaneous with native yeasts

Refinement
18 months in chestnut barrels

TECHNICAL DATA SHEET

<p>Vineyards Campéda/Làcos Bosa, Planargia Sardinia</p>	<p>Altitude 160 m.a.s.l.</p>	<p>Exposure Southwest</p>	<p>Soil Medium-textured, tending to calcareous</p>
<p>Form of breeding Sardinian sapling</p>		<p>Harvest period Late grape harvest: last week of September</p>	
<p>Harvest Manual; careful selection of grapes</p>	<p>Average density 5.000/8.000 plants per hectare</p>	<p>Yield 28.22 oz / plant 8800 lb / hectare</p>	<p>Production 800 bottles of 25.36 fl oz</p>