



The origins of the grape are still uncertain, but literary sources mention it on texts dating back to the 14th century, and mostly during the period of Aragonese domination in Sardinia, approximately from 15th to 18th century.

It expresses its best quality in sunny vineyards and in loose soils, in Terralba areas, close to the city of Oristano. It's a very vigorous vine with large leaves and compact clusters of small berries, with a thick and richly colored skin.

It's fruitful on average, as well as resistant to cryptogams. Maturation takes place between the third week of September and the first week of October.

Bovale Campidano di Terralba "Is Aras"

GRAPE VARIETIES

Bovale Campidano di Terralba "Tiernu"

WINEMAKING

The fermentation lasts about 15 days. Repeated pumping-overs into the lap and délestage ensure a good extraction of aromatic and color compounds and allow the best extraction of polyphenols from berries. Temperature-controlled fermentation, never above 28°C. After this stage, the wine refines for about 3 months in large chestnut barrels and then for 8 months in steel vats.

ANALYTIC DATA

Total acidity: 5.4 g/l

Alcohol content: 11.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

The color is dark ruby, bright and transparent.

Nose: smells of ripe red fruits like cherries, strawberries and raspberries are followed by hints of dried fruit and Mediterranean herbs.

The taste is pleasantly tannic, with good aromatic evolution and fruity and balanced acidity that gives it freshness.

GASTRONOMY

It's a nice "flexible" wine, easy to match with many dishes, thanks to the balance and the characteristics of the grapes. It's best enjoyed with ham, cold cuts, baked vegetables entrées au gratin or in pies. It's a good match with pizzas, pasta

with meat sauce and white cheese light sauces, meat-stuffed vegetables, grilled meats.

Serving temperature 16-18°C

AVAILABLE FORMATS

75 cl

