TENUTE SOLETTA

# Keramos

## Isola dei Nuraghi IGT Red

**The name comes from the Greek for "clay", which is also the root of the name of the municipality of Florinas.**

**Typology:** Still red
**Grape varieties:** Native red grapes
**Location of the vineyards:** Corona Majore - Su Frigadore, Florinas (SS)
**Exposure:** North/East
**Altitude:** 400 m asl
**Soil:** Sandstone, chalky and sandy
**Training method:** Spurred cordon and Guyot
**Plant density:** 5000 plants per hectare
**Planting year:** 1965
**Yield per hectare:** 90 quintals
**Harvest period:** October
**Harvest method:** By hand with 15Kg cases

### WINEMAKING

**Vinification:** Maceration on skins for 20 days
**Ageing:** 12 months on the lees in steel barrels, 24 months of ageing in barriques
**Alcohol content:** 15% Vol

### TASTING

**Colour:** Intense ruby red with garnet reflections
**Aroma:** Particularly enveloping, complex, variegated with aromatic nuances ranging from ripe red berry fruit to spices
**Taste:** Fabulous roundness with hints of cherry and plum, diffused spices and complex and balanced finish

### SERVING

**Food pairings:** It goes perfectly with grilled red meats, first courses with game sauces, mature cheeses
**Serving temperature:** 16/18°C

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