



Bingiateris

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Winegrowers in Ortueri, Sardinia.

Thálei - Mandrolisai Red DOC and IGT

Denomination: Controlled designation of origin

Production area: Ortueri, Mandrolisai

Type of soil: granite rock

Vines: Bovale, Cannonau, Monica and other local biodiversity vineyards.

Altitude: 600 m a.s.l.

Exposure: south/south-east

Vine training system: spur-pruning and head-training

Age of vines: 15-40 years

Production per hectare: 40 quintals

Aging range: 7-8 years

Harvesting method: manual selection, last week of September for Bovale, the first ten days of October for Cannonau, Monica and other grapes.

Vinification and refinement: after careful selection of the grapes, fermentation of about 7-10 days at controlled temperatures in stainless steel tanks for malolactic fermentation.

Aged for 18 months in 10 and 30 hl French oak barrels.

Aging in the bottle for a few months.

Organoleptic table

Colour: intense ruby red, tending towards garnet with aging.

Bouquet: intense, fresh and fruity scent.

Flavour: full-bodied, pleasantly tannic, with a good structure.

Serving.

Serving temperature: 18°C

Food pairing: ideal for roasts, game and strong spicy cheeses.

