



O S K I R O S

Isola dei Nuraghi – Rosso – I.G.T.

Grape variety: Cannonau 85%, Syrah 15%

Altitude: 300–400 metres above sea level

Soil composition: Granitic, sandy and sandy-clay soils

Planting density: 5,000 vines per hectare

Training system: Spurred cordon

Vinification: Alcoholic and malolactic fermentation in stainless steel tanks

Alcohol content: 13.5% Vol.

Tasting notes: Deep ruby red. The nose is distinguished by a decisive character: wild blackberry and blueberry intertwine with floral notes of violet, with an undertone of Mediterranean scrub, plum, tobacco and spices. The palate is soft and fresh, with powerful, well-integrated tannins and a structured, persistent finish.

