



CANTINA LECIS

AZIENDA
VITVINICOLA
GIUSEPPE LECIS



I.G.T. ISPÀRAS



Grape Variety: Carignano 100%

Vineyard: Breeding Spurred cordon, plant density 5000 vines for hectare. Yield 70 q/ha, hilly sub lying posture with shale and clay soils rich in texture and arid climate.

Winemaking: In red with controlled temperature, replacements every 6 hours for 10/15 days.

Colour: Intense ruby red with violet hues.

Aroma: Intense, with notes combine well among the spices of the Mediterranean and the raspberry jam, red fruit notes complete the bouquet of this wine.

Flavour: Vinous tannic, mineral, persistent but with a light hint of sweet fruit in the end.

Pairings: Important first courses, red meats, aged cheeses.

Ageing: Wine that appreciates slight aging and refinement in the bottle in a cool place protected from light.

Serving Temperature: 16-18° C.

Alcoholic Content: 14% vol.