

CANTINE DI ORGOSOLO

URULU



Ruby purple color, with fruity hints of berries and herbs, and spicy notes of licorice. On the palate it is warm and harmonious and well structured with soft and elegant tannins. It matches well with pasta, roasted meats and seasoned cheeses.

Color: Red

Grapes: 100% Cannonau

Soil: Granitic and sandy

Age of Vines: 35 Years old

Altitude: 450 m/above sea level

Aspect: South/East

Training System: Guyot and Spurred Cordon

Yield per HI/Ha: 60 HI/Ha

Fermentation: The grapes are handpicked and then soft pressed. The fermentation occurs in Stainless Steel Tanks with skin contact

Aging: 9 Months in big Oak Casks, then 3 Months of bottle evolution prior to release

Production: 2,500 Cases

Represented by Soilair Selection

[Sevenfifty.com/orgosolourulu](https://seventy.com/orgosolourulu)