

# PERDIXI

Isola dei Nuraghi IGT  
2023



**Name and appellation:** Perdixi, Isola dei Nuraghi IGT.

**Grape variety:** 85% Bovale, 15% Carignano.

**Vineyards extension and bottles produced:** 2 hectares, 10,000 bottles.

**Exposure:** south/west.

**Soil type:** the Anfiteatro vineyard (Bovale) faces south, is exposed to light winds and features deep and well-drained clayey soils; the Ruina Figu vineyard (Carignano) comprises highly calcareous soils with a clay loam texture. Both give the wine complexity and structure, with different nuances.

**Planted:** 2002.

**Density:** 5600 plants per hectare.

**Training system:** spurred cordon for the Bovale, head-training for the Carignano

**Yield:** about 1.5 Kg of grapes per stump.

**Harvest:** manual, in crates, between late September and mid-October, depending on the variety. Grapes are subject to a double selection process.

**Vinification:** after destemming and soft crushing, the grapes are transferred into 1000 lt underground amphorae for fermentation. Maceration with the skins lasts for 30 days, and vinification takes place naturally, without added enzymes or selected yeasts, in compliance with the Biointegrale method guidelines.

**Aging:** 80% in tonneaux, and 20% in barrique for 12 to 15 months, depending on the vintage.

**Aging capacity:** over 10 years.

**Tasting notes:** on the nose, it displays a blend of dark fruit preserved in alcohol, spices redolent with licorice and vanilla bean, and elegant balsamic nuances.

Excellent acidity, and dense, well-blended tannins.

**Recommended pairings:** superb with red meats, game, and aged cheeses.

**Serving temperature:** 16 °C in summer, 18 °C in winter.

