

TANARO RIVER

IMPORTS LLC

Fradiles Vitivinicola

Località Creccheri, SP61, 08030 Atzara (NU)

www.fradiles.it

Winemaker: Paolo Savoldo;

Hectars: 14;

Production: btl. 21000 avg.

Wine	Appellat.	Vineyard	Blend	Ha.	Vine Age & Density	Soil composition & Elevation	Farming Yield & Production	Winemaking	Aging	Chemistry
Azzara	rosso DOC Mandrolisai	Creccheri (Atzara)	35-40% Bovale Sardo (Muristellu), 30-35% Cannonau, 30-35% Monica, 10% (other grapes)	4	Age: 7 to 30yr vines. Density: 5000 vines/HA	Elevation: 1600 to 2100 ft. Soil: Sandy-granit	Yeld: 6000 btl/Ha. Farming: Organic-sustainable Bottles: 8000	Pick in mid-October; Field-blend, macerated 7-days in steel, manual punchdowns	12 mo. Steel vats	Alcohol: 13,5% to 14% on avg. Dry xtract: 31g/L ph: 3,73
Fradiles	rosso DOC Mandrolisai	Creccheri (Atzara)	35-40% Bovale Sardo (Muristellu), 30-35% Cannonau, 30-35% Monica, 10% (other grapes)	3	Age: 7 to 30yr vines. Density: 5000 vines/HA	Elevation: 1600 to 2100 ft. Soil: Sandy-granit	Yeld: 5000 btl/Ha. Farming: Organic-sustainable Bottles: 6000	Pick in mid-October; Field-blend, macerated 10-days in steel and wood, manual punchdowns	6 mo. steel, 10 mo. in used Tonneau of 500 e 700 lt.	Alcohol: 14% to 14.5% on avg. Dry xtract: 33g/L ph: 3,70
Bagadiu	IGT rosso Isola dei Nuraghi Bovale	Creccheri (Atzara)	Bovale Sardo	1.5	Age: 40 to 60yr vines. Density: 6000 vines/HA	Elevation: 1600 to 2100 ft. Soil: Sandy-granit	Yeld: 3500/4000 btl/Ha. Farming: Organic-sustainable Bottles: 2500	Pick in mid-October; Field-blend, macerated 10-days in steel and wood, manual punchdowns	6 mo. steel, 10 mo. in used Tonneau of 500 and 700 lt.	Alcohol: 13,5% to 14% on avg. Dry xtract: 31g/L ph: 3,6
Antioigu	rosso DOC Mandrolisai Superiore	Creccheri (Atzara)	35-40% Bovale Sardo (Muristellu), 30-35% Cannonau, 30-35% Monica, 10% (other grapes)	2	Age: 80yr avg. vines. Density: 6000 vines/HA	Elevation: 1600 to 2100 ft. Soil: Sandy-granit	Yeld: 3000 btl/Ha. Farming: Organic-sustainable Bottles: 2500	Pick in mid-October; Field-blend, macerated 15-18 days in steel and wood, manual punchdowns	12 mo. steel, 12 mo. in used Tonneau of 500 lt. and 6 mo. Barriques of 225 lt. 7/8 mo. In bottle	Alcohol: 14% to 15% on avg. Dry xtract: 33g/L ph: 3,57
Istentu	rosso DOC Mandrolisai Superiore	Creccheri, (Atzara) Angraris (Atzara)	35-40% Bovale Sardo (Muristellu), 30-35% Cannonau, 30-35% Monica, 10% (other grapes)	1	Age: 100yr avg. vines. Density: 6000 vines/HA	Elevation: 1600 to 2100 ft. Soil: Sandy-granit	Yeld: 3000 btl/Ha. Farming: Organic-sustainable Bottles: 1200	Pick in mid-October; Field-blend, macerated 18-20 days in steel and wood, manual punchdowns	12 mo. steel, 12 mo. in used Tonneau of 500 lt. and 6 mo. Barriques of 225 lt. 7/8 mo. In bottle	Alcohol: 13,5% to 14% on avg. Dry xtract: 33g/L ph: 3,43