

# Amur

## Colli del Limbara Rosso IGP

**Grape Variety**

100% Muristellu

**Denomination**

IGP Colli del Limbara Rosso

**Designazione**

Still red

**Soil Type**

Predominantly sandy derived from decaying granite with a light clayish layer

**Training System**

Espalier

**Harvest Time**

Second decade of September

**Harvesting Technique**

Hand-harvested in small boxes

**Vinification**

Delicate destemming and immediate cold-controlled temperature fermentation in stainless steel tanks in order to preserve the varietal aromas of the grapes. Frequent automatic délestage, racking and vacuum pressing of the fermented grapes.

**Aging**

Maturation for 14 months in steel containers with cold decantation without prior filtration. Refinement in the bottle follows.

**Bottle Stopper**

One-piece Sardinian cork

**Alcohol Content**

14% vol.

**Serving Temperature**

Serve at 12-14°

**Tasting Notes**

Amur releases fragrant nuances of dark berries, currants, myrtle, juicy blackberries, hints of thyme and graphite. Dry and round, the gentle tannins give structure and confirm the character of the Muristellu grapes, together with its lively freshness. A red that seduces the palate, with a very pleasant sip.