

## 2011 Barrua

Agricola Punica, Sardinia, Italy

### Product details

<b>Vintage:</b>	2011	<b>Drinking:</b>	Now 2022
<b>Producer:</b>	Agricola Punica	<b>Alcohol:</b>	
<b>Region:</b>	Sardinia	<b>Variety:</b>	
<b>Country:</b>	Italy		

### Tasting notes

Made exclusively from vines grown on the Barrua Estate, from an exciting blend of 85% Carignano, 10% Cabernet Sauvignon and 5% Merlot, this wine has lovely complexity and depth. The aromas are deep and rounded with exotic notes of black cherry, wild strawberry, dried herbs and a hint of refined tobacco. The palate is pure and concentrated with layers of raspberry and black cherry fruit followed by savoury, liquorice and black pepper characters and an elegant mineral note on the finish. The tannins are fine and enveloping, balanced by an easing, refreshing acidity. To achieve perfect balance, the wine is matured in French oak barriques for 18 months and then in bottle for at least 12 months before release.

### About the producer

Agricola Punica is based in the rugged hills of southern Sardinia. The project was created as a collaboration between the Sardinian Santadi family; Dr Giacomo Tachis, the oenologist considered the architect of the Super-Tuscan movement; and Marquis Incisa Della Rocchetta, winemaker of Sassicaia. In the words of Antonio Galloni: "how's that for an all-star team?" The purple capsule and round logo of Barrua is a subtle nod to these illustrious origins, while the name Agricola Punica references the ancient Punic civilisation – whose ruins are found across Sardinia.

