

## 2012 Barrua

Agricola Punica, Sardinia, Italy

### Product details

<b>Vintage:</b>	2012	<b>Drinking:</b>	Now 2025
<b>Producer:</b>	Agricola Punica	<b>Alcohol:</b>	
<b>Region:</b>	Sardinia	<b>Variety:</b>	Carignan
<b>Country:</b>	Italy		

### Tasting notes

The 2012 Barrua Isola dei Nuraghi is lively, deep ruby red with complex scents of mature red fruits (mainly black cherry), spices, notes of liquorice and hints of myrtle. An elegant wine that shows exceptional workmanship. This wine pairs well with braised lamb or rich stews such as osso buco, or a Moroccan lamb tagine.

### 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.

