

## 2013 Barrua

Agricola Punica, Sardinia, Italy

### Product details

<b>Vintage:</b>	2013	<b>Drinking:</b>	2018 2024
<b>Producer:</b>	Agricola Punica	<b>Alcohol:</b>	15.00%
<b>Region:</b>	Sardinia	<b>Variety:</b>	Carignan
<b>Country:</b>	Italy		

### Tasting notes

Barrua 2013 is a full bodied, juicy wine with aromas of dried fruits and Mediterranean herbs and spices. On the palate, notes of red berry fruits and morello cherries mingle with hints of sage and rosemary. Beautifully integrated and smooth textured, this wine will be delicious from release.

Fully saturated deep ruby. Leafy nuances and notes of sassafras dominate the deep but youthfully reticent dark red fruit on the nose. Then smooth and dense, with forward flavors of red cherry, dark plum, cassis, and aromatic herbs. Finishes very long and spicy, with peppery tannins and building complexity. For maximum enjoyment, put this away in the cellar and open it in three to four years only. This is a blend of Carignano, Merlot, and Cabernet Sauvignon.

**93+ Points, Ian d'Agata (Vinous)**

### 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.

