



Shardana  
Valli di Porto Pino  
"Shardana" IGT



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The color is a deep purple with ruby reflections indicating concentration, intensity, and complexity. Its black cherry notes are confirmed on the nose, where fruit, leather and game are laced with subtle spice. Soft, smooth texture and layered structure, very long finish.

**Grapes:** 85% Carignano (partly pre-phylloxera) & 15% Shiraz  
**Vineyard Location:** From vineyards located in Sulcis in Sardinia, Italy  
**Vinification/Aging:** Vinification in stainless steel under a controlled temperature for 14 days. The wine is aged in semi-new, fine-grained French oak barriques for about 12 months.



**Pairing Suggestions:**  
Roasted red meats, lamb, game and seasoned cheeses

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