



STYCE DI VITA



BULLITA

BOVALE
ISOLA DEI NURAGHI
IGT

BULLITA

BOVALE - ISOLA DEI NURAGHI - IGT

(Typical Geographical Indication)

BULLITA is a lifestyle.

It stands for a wild and untamed style, encompassing the sea, powerful waves, sandy beaches, rocky formations, peaceful ponds, and the cherished flora and fauna nurtured by an ancient and timeless land. The distinctive scents and flavours of this land gracefully permeate our wine, expertly combining delicate floral and fruity notes that result in a strong and lasting taste. This remarkable blend evokes the robust flavours reminiscent of the Mediterranean vibrant regions.

Grape variety: 100% Bovale. An important indigenous red grape variety from Sardinia, which has been rediscovered and appreciated for its pure expression only in recent years.

Its cultivation is mostly concentrated in the central-south part of the island. While frequently employed in blends with other grape varieties, this particular variety truly shines when expressed in purity, showcasing its outstanding organoleptic and structural attributes to the fullest.

Soil: With a sedimentary composition, it consists of a blend of loamy sand with clay components.

Vineyard extension: 3 Ha.

Training form: Sapling and spurred cordon.

Fertilisers: Natural organic manure type.

Pesticides: Traditional; sulphur and verdigris.

Weeding: Mechanic only.

Fermentation: Vinification in red.

After 5 days of pre-fermentation maceration, the skins remain soaked for another 10 days in the fermenting must at a temperature of approximately 24°C.

Refinement: After a 6-month refinement period in concrete vats, this wine undergoes further aging in the bottle for a few months before its deliberate release to the market, capturing its youthful essence.

Description: Intense ruby red colour with violet reflections; on the nose, it is intense, complex, with fruity, floral and Mediterranean scrub scents. On the palate the wine is dry, fresh, and displays a great structure. Its full, intense, and warm flavour is characterized by a tannin that can be somewhat austere in its youth but always elegant. The well-balanced acidity and pronounced tastiness contribute to the remarkable persistence of this wine.

Pairings: Platter of cured meats and aged cheeses, red meats, as well as game. Try it also with important dishes based on fresh bluefin tuna.

Alcohol content: 12 % vol.



PRODOTTO
IN ITALIA
PRODUCT OF ITALY

SARDEGNA
SARDINIA

Service
temperature



T.18/20° C.



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