

## CARIGNANO DEL SULCIS DOC TERRE RARE

<b>Grapes</b>	100% Carignano
<b>Origin</b>	Sulcis
<b>Cultivation systems</b>	Spur pruned cordon
<b>Plant density</b>	4000 vines/ha
<b>Yield</b>	100 quintals/ha
<b>Average age of vines</b>	20 years
<b>Vinification</b>	Destemming; fermentation in stainless steel at controlled temperature with frequent pump overs
<b>Malolactic fermentation</b>	Yes
<b>Ageing</b>	In stainless steel and cement for a few months, followed by a minimum of 40 days in bottle
<b>Alcoholic content</b>	14 %
<b>Total acidity</b>	5.5 g/l



750ml

An ancient grape variety deeply rooted in Sardinian tradition-possibly introduced by the Phoenicians-Carignano expresses one of the many Mediterranean souls of the island. Typical of the southern areas of Sulcis, where vineyards are traditionally trained and yield grapes that are both generous and distinctive.

Brilliant ruby in colour with youthful violet hues, it opens on the nose with a broad, remarkably intense bouquet. Aromas evolve in the glass, recalling pomegranate, redcurrant, wild blackberry and aromatic herbs, before giving way to sweeter hints of figs and delicate final nuances of liquorice.

On the palate, it is warm and generous, with a silky texture and ultra fine, polished, flavourful tannins. It finishes with lingering notes of spices and ripe fruit.

