

CARIGNANO DEL SULCIS RISERVA DOC TERRE RARE

Grapes	Carignano 100%
Origin	Sulcis
Cultivation systems	Spurred cordon
Plant density	4000 plants per hectare
Yield	100 quintals of grapes per hectare
Average age of vines	20 years
Vinification	Fermentation at controlled temperature.
Malolactic fermentation	Yes
Ageing	12 months in second-use French barrique. Ageing is followed by 6 months of ageing in bottle.
Alcoholic content	13.5 %
Total acidity	5.5 g/l



750ml

An ancient varietal from the Sardinian tradition, perhaps first planted here by the Phoenicians, carignano displays on the island's many mediterranean characteristics. Typical of the southernmost areas of the Sulcis, it comes from the coastal estate extending from Capo Teulada to the Iglesias mountain range. Here the vines are gobelet-trained, close to the ground, in the traditional manner, and yield generous, original fruit. After fermenting on the skins, the wine is aged for an extended period, at least three years, first in small oak and then in the bottle. The color is a luminous ruby red with purple highlights when young, and the bouquet presents the nose with a variegated and impressively intense assortment of aromas that change in the glass, reminiscent of pomegranate, currants, wild blackberries and aromatic herbs, before giving way to softer, sweeter hints of fig and a final nuance of licorice. To the palate it is warm and generous, with a smooth structure and extremely fine tannins, polished and flavorful. The long finish is reminiscent of spices and ripe fruit.

