

SANTADI



Carignano del Sulcis "Grotta Rossa" DOC

Grapes:	100% Carignano
Region:	Sardinia
Vineyard Locations:	From vineyards located in the lower Sulcis district
Soil:	Medium mixture, tending to loose, with clay, sand and limestone composition
Vine Training:	Bush-trained & counter-espalier trained
Time of Harvest:	Late September to early October
Total Production:	350,000 bottles
Vinification Process:	The must ferments in the skin at a controlled temperature. It is regularly pumped up to favour the transfer to the must of the compounds present in the pomace. Malolactic fermentation imparts a distinctive mellowness to this wine.
Aging Process:	The wine is then matured for several months in glass lined cement vats before bottling.
Alcohol Content:	13.50%
Tasting Notes:	Intense crimson color, lovely, fruity bouquet with a licorice finish, elegant palate, good depth, structure and texture.
Winemaker:	Andrés García-Blas & Umberto Trombelli; Consultant: Giacomo Tachis
Winery Philosophy:	The coupling of innovative spirit with careful respect for local traditions is the guiding principle for our grape growers and winemakers. Their constant commitment is directed both at honouring our Winery, and at safeguarding a true heritage of tradition, culture, taste, style and history which are the vital essence of our agricultural reality.
Cellaring:	Up to 5 years
Closure:	Cork
Food/Menu Pairing:	Pair with meat based dishes, light game and poultry.

