

# SANTADI



## Carignano del Sulcis Riserva "Rocca Rubia" DOC

<b>Grapes:</b>	100% Carignano
<b>Region:</b>	Sardinia
<b>Vineyards:</b>	From vineyards located in the lower Sulcis district
<b>Soil:</b>	Sandy and clayey terrain
<b>Vine Training:</b>	Bush-trained & counter-espalier trained
<b>Time of Harvest:</b>	Early September to early October
<b>Total Production:</b>	500,000 bottles
<b>Vinification Process:</b>	After stemming and crushing, the grapes are fermented and macerated for 12-14 days in stainless steel tanks at controlled temperature
<b>Aging Process:</b>	The wine is aged in small 1st and 2nd passage French oak casks for 12 months with several months in bottle.
<b>Alcohol Content:</b>	14.50%
<b>Tasting Notes:</b>	Very deep, dark crimson, almost impenetrable, already captures your attention; intense, fruity notes of blackberries, blueberries, vanilla, myrtle, leather & licorice; complex, velvety, great structure & aromatic persistence; gorgeous.
<b>Winemaker:</b>	Andrés García-Blas & Umberto Trombelli; Consultant: Giacomo Tachis
<b>Winery Philosophy:</b>	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.
<b>Cellaring:</b>	Up to 15 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pair with red meats, wild boar or roast suckling pig, and mature Pecorino cheese

