

SANTADI

Carignano del Sulcis Superiore "Terre Brune" DOC



Grapes:	95% Carignano & 5% Bovaleddu
Region:	Sardinia
Vineyards:	From vineyards located in the coastal area of the lower Sulcis district
Soil:	Medium mixture terrain, tending to loose, with sand and limestone composition
Vine Training:	Bush-trained & counter-espalier trained
Time of Harvest:	Early September to early October
Total Production:	80,000 bottles
Vinification Process:	Alcoholic fermentation in stainless steel tanks at controlled temperature, for about 15 days.
Aging Process:	The wine is aged in Allier and Tronçais oak barriques last 16-18 months with an additional year in bottle.
Alcohol Content:	14.50%
Tasting Notes:	Intense crimson with slight garnet hues and a very complex bouquet of impressive finesse, recalling plums, blueberries, sweet spices, laurel, juniper, tobacco and chocolate
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 12 years
Closure:	Cork
Food/Menu Pairing:	Pair roasted or grilled red meats, spiced dishes and seasoned cheeses

