

SANTADI



Carignano del Sulcis "Grotta Rossa" DOC 2017

Grapes:	100% Carignano
Region:	Sardinia
Vineyard Location:	From vineyards located in the lower Sulcis district
Exposure:	North/South/East/West
Soil:	Medium density mixture, with clay, sand and limestone composition
Vine Training:	Bush-trained/counter-espalier-trained vineyards
Time of Harvest:	Late September to early October
Total Production:	350,000 bottles
Vinification Process:	The must ferments in the skin at a temperature of 25 to 30 °C. 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:	Aged for several months in cement vats before bottling
Alcohol Content:	13.50%
Dry Extract:	32.50 g/l
Acid (total):	5.13 g/l
Acid (volatile):	0.3 g/l
RS:	0.2 g/l
PH:	3.48
Winemaker:	Riccardo Curreli & Giorgio Marone
Tasting Notes:	Intense crimson color, lovely, fruity bouquet with a licorice finish, elegant palate, good depth, structure and texture.
Cellaring:	Up to 5 years
Closure	Screwcap
Food/Menu Pairing	Pair with meat based dishes, light game and poultry.

Vegan Certified