

SANTADI



Carignano del Sulcis Riserva "Rocca Rubia" DOC 2017

Grapes:	100% Carignano
Region:	Sardinia
Vineyard Location:	From vineyards located in the lower Sulcis district
Exposure:	North/South/East/West
Soil:	Sandy and Clay soil with low organic matter
Vine Training:	Bush-trained/counter-espalier-trained vineyards
Time of Harvest:	Late September to Mid October
Total Production:	500,000 bottles
Vinification Process:	After stemming and crushing, the grapes are fermented and macerated for 12-14 days in stainless steel tanks at controlled temperature of 25-28 °C. During this period, the must is frequently pumped up, thus fully absorbing the noble tannins typical of bush-grown carignano.
Aging Process:	The wine is aged in small 1st and 2nd use French oak casks for 12 months with several months in bottle.
Alcohol Content:	14.5%
Dry Extract:	32.7 g/l
Acid (total):	5 g/l
Acid (volatile):	0.52 g/l
RS:	0.2 g/l
PH:	3.85
Winemaker:	Riccardo Curreli & Giorgio Marone
Tasting Notes:	Dar red with intense, fruity notes of blackberries, blueberries, vanilla, myrtle, leather & licorice. Complex, velvety, great structure & aromatic persistence. Gorgeous.
Cellaring:	Up to 10 years
Closure	Cork
Food/Menu Pairing	Pair with red meats, wild boar or roast suckling pig, and mature Pecorino cheese

Vegan Certified