

SANTADI



Carignano del Sulcis Superiore "Terre Brune" DOC 2015

Grapes:	95% Carignano, 5% Bovaleddu
Region:	Sardinia
Vineyard Location:	From vineyards located in the coastal area of the lower Sulcis district
Exposure:	North/South/East/West
Soil:	Medium mixture, with clay, sand and limestone composition
Vine Training:	Bush-trained/counter-espalier-trained vineyards
Time of Harvest:	Late September to Mid October
Total Production:	90.000 bottles
Vinification Process:	Alcoholic fermentation in stainless steel tanks at controlled temperature, for about 15 days. During this period, pomace maceration enables complete diffusion of the polyphenols contained in the skins into the must.
Aging Process:	The wine is aged in Allier and Tronçais oak barriques lasts 16-18 months with an additional year in bottle.
Alcohol Content:	15.00%
Dry Extract:	32 g/l
Acid (total):	4.6 g/l
Acid (volatile):	0.5 g/l
RS:	0.3 g/l
PH:	3.84
Winemaker:	Riccardo Curreli & Giorgio Marone
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
Cellaring:	Up to 15 years
Closure	Cork
Food/Menu Pairing	Pair with red meats, wild boar or roast suckling pig, and mature Pecorino cheese

Vegan Certified