

SANTADI



Carignano del Sulcis "Grotta Rossa" DOC 2016

Grapes:	100% Carignano
Region:	Sardinia
Vineyards:	From vineyards located in the lower Sulcis district
Soil:	Sand, clay, and limestone
Vine Training:	Cordon Spur
Time of Harvest:	Mid-September to mid-October
Total Production:	350,000 bottles
Vinification Process:	The must ferments on skins at a temperature between 25-30 °C (77-86 °F), with pumpovers. Malolactic fermentation gives the wine its velvetiness.
Aging Process:	The wine ages for a few months in epoxy-lined cement tanks before bottle aging three months.
Alcohol Content:	14.00%
Tasting Notes:	Concentrated and deep ruby red. Intense and fruity with licorice on the finish. An elegant wine with good volume on the palate.
Winemaker:	Riccardo Curreli- Consultant: Giorgio Marone
Cellaring:	Up to 5 years
Closure:	Screwcap
Food/Menu Pairing:	Pairs well with structured first courses and flavorsome red meat, light game, and fancy poultry.