

# SANTADI



## Carignano del Sulcis Superiore "Terre Brune" DOC 2014

<b>Grapes:</b>	95% Carignano and 5% Bovaleddu
<b>Region:</b>	Sardinia
<b>Vineyards:</b>	From vineyards located in five municipalities of the lower Sulcis district
<b>Soil:</b>	Sand and clay
<b>Vine Training:</b>	Bush-trained vines and ungrafted rootstock (Latin vineyard)
<b>Time of Harvest:</b>	Late September to mid-October
<b>Total Production:</b>	90,000 bottles
<b>Vinification Process:</b>	Fermentation takes place in temperature-controlled steel tanks for about 15 days. Maceration on skins allows for the complete diffusion of the polyphenolic substances found in the skins. The wine goes through early malolactic fermentation.
<b>Aging Process:</b>	The wine ages in new French oak (fine grain) barriques for 16-18 months, giving the wine complexity, style and longevity followed by 12 months in bottle.
<b>Alcohol Content:</b>	15.00%
<b>Tasting Notes:</b>	Intense ruby red with light garnet highlights. An exceptional nose with complex notes of plum, blueberry, sweet spices, bay leaf, juniper, tobacco, and chocolate. The palate is rich, warm, velvety, fruity and spicy, with exceptionally elegant tannins.
<b>Winemaker:</b>	Riccardo Curreli - Consultant: Giorgio Marone
<b>Cellaring:</b>	Up to 12 years
<b>Closure:</b>	Natural Cork
<b>Food/Menu Pairing:</b>	Seasoned and roasted or grilled meats and game; semi-aged and aged cheese.