



In guide 2018 ***



Touring Editore

Classificazione:
I.G.T. ISLAND OF NURAGHI - 100% Carignano grapes

Description

A wine with an intense and wild, complex character, but which, when properly processed, releases typical characteristics and particular hints that only the grapes of Carignano can express. A single variety vinification and at a temperature below 25 degrees, the Carignano gives you the best of itself.

Features:

A taste that releases intense and true emotions. An elaborate wine with a great evolution of aromas and scents that are of typical of the most superb Red Wines, with aromatic notes of cherry and red berries of the under brushes of the forest. Violet red colour at inception, but mutates with aging into an intense garnet red.

Vineyards of origin:

From Giunchizza, in vineyards located to the west towards the sea in a place called, figlio del maestrale, where the Carignano manages to adequately ripen the grapes which are abundantly exposed to the sun.

Harvest:

Traditionally harvested and manually into boxes which are promptly sent to the Wine Cellar in late October.

Soil:

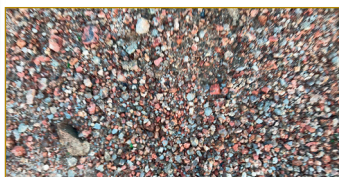
Sandy soil which is derived from decaying granite with PH acids

Aging / Perfecting:

The Caregnan is derived after fermentation process, and separation of the wine from heavy lees. It is the left to mature in Holding Tanks and the subsequently in large Barrels, and subjected to frequent Batonage and stirring for a few months, to enhance the extraction of a variety of aromatic scents, after which, it is subsequently bottled and left to age for 6 months before being put on sale. A strong wine of an imposing structure and a high alcohol content, this wine is perfectly ideal for ageing for up to 5 with significant improvements that are typical of the variety

Available format:

Bottles of 0,75L boxes of 6 Bottles
 Dark Burgundy 420 grams, vertical.
 Bottles of 0,375L in boxes of 12 Bottles dark
 Boudreaux and vertical
 Standard Natural Cork



Vineyard Land

ALCOHOL	13% vol.	NET CONTENTS	750ml
ACIDITY	5,4 g/l	NET CONTENTS	375ml
AR SUGAR	4,5 g/l	GRAPE YIELD	80 q.li Ha
TEMP. Service	15 C.°	ALTITUDE	70 mt. s.l.m
GRAPES	100 % Carignano I.G.T.		

*The technical characteristics may change without notice and are purely indicative

