

TENUTA
LA SABBIOSA

BIO

Denomination: Carignano del Sulcis Doc

Year: 2017

Organic Grapes: 100% Carignano

Pre-phylloxera wine



Vineyard location: Calasetta, Isola Sant'Antioco - Sardegna

Soil: Sandy

Breeding of vines: Alberello e spalliera

Ages of the vines: 70- 100 years

Yield for stump: 1kg/1.2kg

Yield for hectare: 25/30 quintal/ha

1 plant = 1 bottle

Harvest and year description: The harvest began in mid-September, one week ahead of the usual. 2017 was a year of great drought in Sardinia and especially in the south of the island, where the heat was high throughout the summer and did not rain for months. However, thanks to the proximity of the sea, the evening and night temperatures have been mild and this allowed a healthy maturation of the grapes that have donated a wine with strong balsamic notes that characterize a great year.

Vinification: Careful selection of grapes, hand-picked in small boxes. Peeling of the bunches and subsequent breezy flesh. Fermentation in steel tanks at controlled temperatures 26-28 °C. Replacements and repeated delestages ensure a good extraction of aromatic and pigment components.

Refinement: Storage in stainless steel tanks at controlled temperature and then aging at least 6 months in the bottle.

Production: 4000 bottles

Tasting notes: ruby red color. Rich and persistent, fruity bouquet with elegant balsamic notes of Mediterranean scrub typical of the production territory. Warm and savory with the presence of subtle and balanced tannins.

Recommended pairings: first and second meat, cured meats, cheeses, mushrooms.

Serving temperature: 16-18° C

Alcohol content: 14%

Residual sugar: 3.50 gr/l

Total acidity: 4.80 g/l