

TENUTA
LA SABBIOSA

BIO

Denomination: Carignano del Sulcis Doc

Year: 2018

Organic Grapes: 100% Carignano

Pre-phylloxera wine



Vineyard location: Calasetta, Isola Sant'Antioco - Sardegna

Soil: Sandy

Breeding of vines: alberello (free standing bush) and goblet on espalier

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: one week ahead of the usual (September 21), since mid-August there have been intense, abundant and frequent rains. Difficult year and only thanks to a careful and constant monitoring of the vineyards it was possible to save the harvest. The presence of the mistral also prevented the clusters from rotting on the plant before fruit ripening and the sandy soil prevented dangerous stagnation on the root system. The hard work, however, was rewarded by an extremely refined and balanced wine.

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: 9000 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: 13,5%

Residual sugar: 1.10 gr/l

Total acidity: 5.40 g/l