

TENUTA
LA SABBIOSA

DOC

Designation: Carignano del Sulcis Doc

Year: 2018

Organic Grapes: 100% Carignano

Pre-phylloxera vineyards



Vineyard location: Calasetta, Isola Sant'Antioco - Sardegna

Soil: Sandy

Grape Vine Training Methods: gobelet and Cane Pruning

Ages of the vines: 60 – 70 years

Yield per vine: 1kg/1,2 kg

Yield per hectare: 25/30 quintal/ha

1 plant = 1 bottle

Harvest and year description: One week earlier than usual (September 21st), due to intense, abundant, and frequent rains since mid-August. A challenging vintage, and only through careful and constant vineyard monitoring was the harvest saved. The presence of the Mistral wind prevented the grapes from rotting on the vine before reaching maturity, and the sandy soil prevented dangerous waterlogging in the root system. However, the hard work paid off with an extremely refined and balanced wine.

Vinification: Careful selection of grapes, hand-picked in small crates. Destemming and subsequent crushing. Fermentation in stainless steel tanks at controlled temperatures of 26-28°C. Repeated pump-overs and delestage ensure good extraction of aromatic and coloring components.

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

Production: 4000 bottles

Tasting notes: Ruby red color with violet reflections. Intense and persistent aroma with evident notes of ripe fruit and jam. Full and harmonious flavor, with persistent fruity notes.

Recommended pairings: first and second courses of meat, tuna, fish soups, cold cuts, cheeses, mushrooms.

Serving temperature: 16-18° C

Alcohol content: 13,5 %

Residual sugar: 0,24 gr/l

Total acidity: 5.50 g/l