

TENUTA  
**LA SABBIOSA**

## DOC

---

**Designation:** Carignano del Sulcis Doc

**Year:** 2019

**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:** 1.2kg/1,5 kg

**Yield per hectare:** 35/40 quintal/ha

**Harvest and year description:** little rainy year until spring when providential and balanced rains arrived.

With the spring, also frost arrived that ruined the harvest in some vineyards on the island  
luckily Tenuta La Sabbiosa vineyards were not affected.

Hot and very windy summer, more rainy than usual August which delayed the harvest  
which in fact began on 24 September, with beautiful grapes with a degree slightly below average.

Overall well balanced vintage.

**Vinification:** Careful selection of the grapes, harvested by hand in small boxes.

Destemming of the bunches and subsequent mashing.

Fermentation in stainless steel tanks at controlled temperatures 26-28° C.

Repeated pumping over and delestage ensure good extraction of the aromatic and coloring components.

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

**Production:** 6000 bottles

**Tasting notes:** ruby red colour with purple highlights. Intense and persistent scent  
with relevant notes of ripe fruit and jam. Full and harmonious flavour, with persistent fruity notes.

**Recommended pairings:** meat dishes, tuna, fish soups, cured meats, cheeses, mushrooms.

**Serving temperature:** 16-18° C

**Alcohol content:** 13,5 %

**Residual sugar:** 0,24 gr/l

**Total acidity:** 5.50 g/l