

TENUTA
LA SABBIOSA

BIO

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: 70- 100 years

Yield per vine: 1kg/1.2kg

Yield per hectare: 25/35 quintal/ha

1 plant = 1 bottle

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: 5000 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: meat dishes, cured meats, cheeses, mushrooms.

Serving temperature: 16-18° C

Alcohol content: 13,5%

Residual sugar: 0,28 gr/l

Total acidity: 5,50 g/l