

TENUTA
LA SABBIOSA

DOC

Designation: Carignano del Sulcis Doc

Year: 2020

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: start of the year with temperatures well above average
with little or no rainfall.

Nice and regular rains in spring with high temperatures.

Strong mistral winds and sporadic rain in summer.

Very rainy September which however did not delay the harvest given the high temperatures.

Harvest started on September 17th.

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: 1000 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: 14 %

Residual sugar: 0,12 gr/l

Total acidity: 6 g/l

The enological management of the company is entrusted to Antonio Manca

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