

TENUTA
LA SABBIOSA

DOC

Designation: Carignano del Sulcis Doc

Year: 2023

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: Season characterized by a mild and rainy winter, followed by a spring that was initially dry and later cooler and more variable between May and June.

The summer was hot and dry, with long periods of sirocco alternating with mistral winds, which helped keep the vineyards healthy.

Rainfall at the end of August and during September supported ripening without causing any critical issues. Harvest began on September 18th, with healthy grapes, high sugar concentration and limited yield.

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: 2700 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: 14,5%

Residual sugar: 0,72 g/l

Total acidity: 5,8 g/l

The enological management of the company is entrusted to Antonio Manca