



ANTIGORI

# CARIGNANO





ANTIGORI

QUALITY REGULATION RECOGNITION:	Isola dei Nuraghi IGT
VARIETY:	Carignano 100%
YEAR OF HARVEST:	2019
PRODUCTION AREA:	Sardinia (Italy)
SOIL TYPE:	Medium-textured, a mixture of sand and clay
VINIFICATION:	Hand-picked and suitably selected grapes. De-stemming and a medium-long maceration in steel vats follow, to extract the noble components from the grape skins.
FERMENTATION TEMPERATURE:	22 °C
FERMENTATION DURATION:	20-25 days
MATURATION:	Sur lies
BOTTLING PERIOD:	Winter 2021
ALCOHOL:	14,0 %
AVERAGE AGE OF VINE:	12 years
CHARACTERISTICS:	
COLOUR:	Red ruby.
BOUQUET:	Territorial wine with aromas of myrtle berries and Mediterranean scrub.
TASTE:	Strong alcoholic component, accompanied by a nice juicy and refreshing fruitiness.
STORAGE:	Protected from light, at a temperature of 15 °C