

TENUTA
LA SABBIOSA

DOC

Denomination: Carignano del Sulcis Doc

Year: 2017

Grapes: 100% Carignano

Pre-phylloxera wine



Vineyard location: Calasetta, Isola Sant'Antioco - Sardegna

Soil: Sandy

Breeding of vines: Alberello e spalliera

Ages of the vines: 60 – 70 years

Yield for stump: 1kg/1.2kg

Yield for hectare: 25/30 quintal/ha

1 plant = 1 bottle

Harvest and year description: The harvest began in mid-September, one week ahead of the usual. 2017 was a year of great drought in Sardinia and especially in the south of the island, where the heat was high throughout the summer and did not rain for months. However, thanks to the proximity of the sea, the evening and night temperatures have been mild and this allowed a healthy maturation of the grapes that have donated a wine with strong balsamic notes that characterize a great year.

Vinification: Careful selection of grapes, hand-picked in small boxes. Peeling of the bunches and subsequent breezy flesh. Fermentation in steel tanks at controlled temperatures 26-28 °C. Replacements and repeated delestages ensure a good extraction of aromatic and pigment components.

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

Production: 3000 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: first and second meat, tuna, fish soups, cured meats, cheeses, mushrooms.

Serving temperature: 16-18° C

Alcohol content: 14 %

Residual sugar: 3,5 gr/l

Total acidity: 4.80 g/l

The enological management of the company is entrusted to Antonio Manca with the advice of Beppe Caviola.