



CARIGNANO DEL SULCIS D.O.C.

TYPE: red dry wine.

VARIETY: 100% Carignano.
PRODUCTION AREA: Sulcis.

AVARAGE AGE OF THE PLANTS: 15 years. **PLANT DENSITY:** 5000 plants/hectares.

YIELD PER HECTAR: 80 quintals.

YIELD PER PLANT: 1,6 kg.

SPACING OF THE VINES: 2,20 m. x 0.90 m.

ALTITUDE: 30 m. a.s.l. **EXPOSURE:** East-West.

TRAINING SYSTEM: spur Cordon.

TYPE OF SOIL: loamy and clay soil, with sand and presence of shells made of schist and residue of basalt/andesite. High presence of calcium, magnesium, manganese and iron.

HARVEST TIME: last decade of September.

VINIFICATION:

Manual harvesting in small boxes.

De-stemming maceration: 14 days, paired with pumping over

and rack and return. <u>Clarification:</u> static cold.

<u>Fermentation:</u> in steel tanks 22/28 °C. <u>Malolactic fermentation:</u> complete.

<u>Elevage:</u> 9 months in steel tanks to the natural filtration.

Ageing in bottle: 2 months. Production: 13.000 bottles.

TECHNICAL INFORMATIONS:

Alcohol: 13% in vol. Acidity: 5,20 g/l. pH: 3,60