Tenute Santamaria

CARIGNANO

Isola dei Nuraghi I.G.T.

An intense and velvety red wine that embodies the soul of the Mediterranean. It slowly matures in large oak barrels, releasing aromas of blackberry jam and undergrowth. On the palate, it is juicy, persistent, and harmonious. Ideal with red meats, game, and aged cheeses.

WINE NOTES

CARIGNANO

Ground:	Calcareous, sandy-clayey with northwest / southeast exposure, 115 meters above sea level
Climate:	Mediterranean, with mild winters, moderate rainfall, and hot, windy summers
Harvest:	Around mid-September, the grapes are harvested with 230 g/l of sugars
Winemaking:	Destemming and subsequent crushing. Fermentation with maceration at a controlled temperature of 23/25°C for 10 days; pumping over every 4 hours for 10 minutes
Refinement:	In 3,300-liter oak barrels for about 12 months
Bottling:	In a nitrogen atmosphere
Analytical data:	Alcohol content 13.5-14.5% vol., total acidity 5.4 g/l in tartaric acid, residual sugars 4 g/l
Organoleptic characteristics:	Intense ruby red color, aromas of woodland and blackberry jam. Velvety, intense flavor, juicy and persistent fruit.
Pairings:	Roasted red meats, game, aged cheeses, and cured meats
Service temperature:	18ºC
Format:	75 cl