



Carignano del Sulcis DOC

IL DON

Warm and Fruity as his land, Full and Harmonious like the sea, Ancient as its island: is the Carignano Del Sulcis, noble red wine from Sardinia.

Perfect in combination with every expression of the land cuisine but also with tasty sea dishes, it recalls with its wide and varied bouquet how Sardinia is a "continent" of scents and flavours.

Vinification

Careful selection of grapes, hand-picked. Fermentation in steel tanks at controlled temperatures 26-28 ° C. Replacements and repeated delestages ensure a good extraction of aromatic and pigment components.

Tasting notes

Red colour with purple highlights. Intense and persistent scent with noticeable notes of red fruit and jam. Full, harmonious and warm flavour with persistent fruity notes.

Recommended pairings

First and second meats, cured meats, cheeses, mushrooms, tuna, fish soups and filling sea dishes.

Serving temperature

16° / 18° C

Description

"Il Don", Carignano del Sulcis Doc, noble wine of Sardinia, is the wine son of the mistral: dominant wind in this area of Sardinia that gives freshness, flavour and allows a proper maturation of the grapes in the vineyards.

Without its input, the burning Sardinian sun would accelerate the maturation of the grapes at the expense of their quality; with its powerful breath keeps away diseases and parasites and brings on the plants a slight natural flavour that is also expressed in the glass.



Origin

Sulcis

Variety

100% Carignano

Alcohol

Vol 12,5%

Year

2019

Technical notes

Vineyard location: Sulcis

Breeding of vines: spalliera

Ages of the vines: 10-15 years

Yield for stump: 2kg/2.5kg

Yield for hectare: 60/70 quintal/ha

Total acidity: g/l 4.90

Harvest and year description: mid-September

Refinement: Steel