

TENUTA  
**LA SABBIOSA**

CARIGNANO DEL SULCIS DOC  
2018  
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

SERVING TEMPERATURE: 16-18° C  
ALCOHOL CONTENT: 13 %  
RESIDUAL SUGAR: 0,9 GR/L  
TOTAL ACIDITY: 5.30 G/L



**DOC**

*1 plant = 1 bottle*

**PRODUCTION:** 4000 BOTTLES

**DOC**

**HARVEST AND YEAR DESCRIPTION:** one week ahead of the usual (September 21), since mid-August there have been intense, abundant and frequent rains. Difficult year and only thanks to a careful and constant monitoring of the vineyards it was possible to save the harvest. The presence of the mistral also prevented the clusters from rotting on the plant before fruit ripening and the sandy soil prevented dangerous stagnation on the root system. The hard work, however, was rewarded by an extremely refined and balanced wine.

**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.

**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.

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