



BUJO BUJO

CARIGNANO DEL SULCIS DOC RISERVA

GRAPE VARIETY:
CARIGNANO.

PRODUCTION ZONE:
THE SULCIS REGION, IN THE EXTREME SOUTH-WEST OF SARDINIA

CLIMATE: THE CLIMATE OF THE ZONE IS MEDITERRANEAN, CHARACTERIZED BY SCARCE RAINFALL DISTRIBUTED IRREGULARLY DURING THE COURSE OF THE YEAR AND CONCENTRATED ALMOST ENTIRELY IN AUTUMN AND WINTER. THERE ARE FREQUENT WINDS FROM THE NORTH-WEST, AND TEMPERATURES THAT ARE HIGH IN SPRING AND SUMMER, TEMPERATE IN THE AUTUMN AND VARY BETWEEN A DRY COLD AND MILD IN WINTER.

TYPE OF SOIL: THE SOILS SITUATED BELOW THE WINERY ARE MADE UP OF TYPICAL LIMESTONE DEBRIS AND RED CLAYS MIXED WITH MORE OR LESS HARDENED EOLIAN SANDSTONES. THESE ARE SANDY LOAM SOILS THAT ARE WELL STRUCTURED AND FERTILE, RICH IN CALCIUM AND MICROELEMENTS. THEREFORE, IN SPITE OF THE STRONG IMPRINT OF SILICEOUS SANDSTONES, THEY DISPLAY AN EXCELLENT PREDISPOSITION FOR VINE-GROWING.

VINE TRAINING SYSTEM:
UNGRAFTED BUSH-TRAINED VINES.

GRAPE YIELD PER HECTARE:
6000 KILOS

COLOR:
PALE RUBY WITH CHERRY-RED HIGHLIGHTS. BRIGHT AND SUBSTANTIAL.

FRAGRANCE:
GOOD INTENSITY AND MODERATELY BROAD; ITS SCENTS DISPLAY - AT THE SAME TIME - REFRESHING, BALSAMIC NOTES OF FRESH RED FRUITS AND FLOWERS AS WELL AS MORE COMPLEX HINTS OF SPICES.

FLAVOR:
RICH, FULL-BODIED AND SATISFYING. ITS BALANCE IS EVIDENT FROM THE FIRST SIP, WITH SILKY FRUIT SUSTAINED BY VERY SLIGHT ACIDITY AND TANNINS OF RARE GRACEFULNESS. THE FINISH IS LONG AND FULL OF INTERESTING NEW NUANCES.

SERVING SUGGESTIONS:
ROAST GAME BIRDS, SWET AND SOUR WILD BOAR, STRONGLY-FLAVORED MATURE CHEESES.

SERVING TEMPERATURE:
16° - 18°C

HARVEST:
BETWEEN LATE SEPTEMBER AND EARLY OCTOBER.

VINIFICATION:
THE GRAPES ARE ONLY DESTALKED AND MACERATION, DURING FERMENTATION, IS PROTRACTED FOR UP TO 15 OR 20 DAYS, TAKING CARE TO ALWAYS MAINTAIN THE FERMENTATION TEMPERATURE AT BETWEEN 24° AND 28° C. THE WINE MATURES PARTLY IN TONNEAUX AND BARRIQUES THAT HAVE PREVIOUSLY BEEN USED ONCE OR TWICE FOR 8-10 MONTHS, AND PARTLY IN STAINLESS STEEL. IT IS THEN BLENDED IN CONCRETE TANKS, WHERE IT REMAINS FOR AT LEAST 3 MONTHS, BEFORE COMPLETING ITS MATURATION FOR A MINIMUM OF 4 MONTHS IN BOTTLE.

ALCOHOL LEVEL:
14 - 14.5% VOL

