BUIO ROSSO CARIGNANO DEL SULCIS DOC

GRAPE VARIETY: CARIGNANO.

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

CLIMATE:

MESA

BUIO

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 ARE COMPOSED 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: CORDON SPUR.

GRAPE YIELD PER HECTARE: 8000 – 9000 KILOS.

COLOR:

A SPLENDID RUBY RED WITH GARNET NUANCES AND GREAT VISCOSITY.

FRAGRANCE: A BROAD, ELEGANT NOSE WITH FRESH HINTS OF RIPE RED FRUITS, GERANIUMS, BLACK PEPPER AND A TOUCH OF HYDROCARBONS.

FLAVOR:

THE ENTRY ON THE PALATE IS LONG AND REFINED. THIS WINE BELIES THE CONCEPT THAT WINE CAN ONLY BE GREAT WHEN IT IS OLD; IT SUCCEEDS IN EXPRESSING ITS ARISTOCRATIC NATURE WITH NOTES THAT ARE YOUTHFUL AND FRESH, DISPLAYING MELLOWNESS AND AN EASY-DRINKING STYLE IN PERFECT FUSION WITH BALSAMIC TONES AND ROUNDED TANNINS.

SERVING SUGGESTIONS: GRILLED RED MEATS OR TUNA, PASTA AND RICE DISHES WITH DUCK OR PHEASANT SAUCES, SARDINIAN PECORINO CHEESE.

SERVING TEMPERATURE: 16° - 17°C

HARVEST: FROM MID-SEPTEMBER TO THE END OF THAT MONTH.

VINIFICATION:

THE DESTALKED AND LIGHTLY CRUSHED GRAPES ARE GRAVITY-DRIVEN INTO THE VATS WHERE FERMENTATION IS TRIGGERED OFF. THE SKINS ARE LEFT TO MACERATE WITH THE MUST FOR 9-12 DAYS AT 26°C. AFTER DRAWING OFF, THE WINE REMAINS IN STAINLESS STEEL TO MATURE FOR AT LEAST 6 MONTHS, AND THEN FOR A MINIMUM OF 2 MONTHS IN BOTTLE.

ALCOHOL LEVEL: 13.5 - 14% VOL

ALSO AVAILABLE IN 500 ML BOTTLES ("MENO BUIO")



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