

Santadi

Grottarossa, Carignano del Sulcis 2023



RED STILL WINE



ITALY



SARDINIA



SUITABLE
FOR VEGANS

TASTING NOTE

This fills the nostrils with violets and toffee, then seduces the mouth with blackcurrant and dried figs, followed by intriguing secondary flavours of tar and mushroom to keep the drinker paying attention.

VITICULTURE

Exclusively Carignano grapes from bush-growth and counter-espalier vineyards in the lower Sulcis area. The soil composition is a medium mixture, tending to loose, with clay, sand and limestone composition. The climate is Mediterranean with hot and dry summers, mild winters.

VINIFICATION

Fermentation takes place on the lees at a controlled temperature between 25° and 28° with frequent periodic remontage. After malolactic fermentation, maturation takes place in resin coated vats. The wine refines in bottles for few months before release.

FOOD MATCHING

Ideally with spicy meat and fish dishes, matured cheeses and game.

SIZE	75cl
VINTAGE	2023
ABV	13.5%
GRAPE VARIETIES	Carignano (100%)
CLOSURE	Natural Cork
SKU CODE	31026123
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Italy
REGION	Sardinia
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	31026123