

Santadi

# Terre Brune, Carignano del Sulcis Superiore 2020



RED STILL WINE



ITALY



SARDINIA



SUITABLE  
FOR VEGANS

## VINEYARD

Mostly ungrafted vineyards, cultivated using the low bush (alberello) vine training system in sea-facing sandy soil.

## VITICULTURE

The vines are mostly ungrafted and cultivated in relatively loose and medium-textured, sandy and calcareous soils.

## VINIFICATION

Alcoholic fermentation in temperature controlled stainless steel tanks for 15 days, with frequent pumping over. In early December, the wine begins the ageing process in fine-grain French oak barrique for a period of around 18 months. The wine acquires complexity, style and longevity. The ageing continues in the bottle for approximately 12 months.

|                 |   |
|-----------------|---|
| SIZE            | 75cl                                    |
| VINTAGE         | 2020                                    |
| ABV             | 15%                                     |
| GRAPE VARIETIES | Carignano (95%),<br>Bovaldeddu (5%)     |
| CLOSURE         | Natural Cork                            |
| SKU CODE        | 20996120                                |
| EXPRESSION      | Red, Richly Textured and<br>Full-Bodied |
| COUNTRY         | Italy                                   |
| REGION          | Sardinia                                |
| ALLERGENS       | Sulphur                                 |
| SUITABLE FOR    | Vegans, Vegetarians                     |
| CLOSURE         | Natural Cork                            |
| PH              | 3.89                                    |
| TOTAL ACIDITY   | 5.34g/l Tartaric                        |
| RESIDUAL SUGAR  | 0.6g/l                                  |
| SKU             | 20996120                                |