THE PRIDE OF A SARDINIAN WINE



BUIO BUIO

CARIGNANO DEL SULCIS DOC RISERVA

GRAPES:	Carignano.
PRODUCTION ZONE:	The Sulcis area, in the extreme south-west of Sardinia, almost entirely surrounded by the sea and constantly ex-posed to salty breezes that characterize the climate and the products that come from there. Within a few square kilometers, it offers a wide variety of soils. Terrains rich in aeolian sandstone deposited over cemented limestones alternate with clayey zones rich in skeletal grains, active limestone and microelements that give rise, together with the influence of the sea, to wines with a strong personality.
TRAINING SYSTEM:	Spur-pruned cordon.
YIELD:	5000-6000 kilos/hectare.
VINIFICATION:	A selection of some of the oldest parcels of vines, on average between 25 and 35 years old. The grapes are only destemmed and maceration, during the fermentation, lasts up to 18-20 days. The wine matures in tonneaux (new, or already used up to two times) for 12 months, and for a further 6 months in concrete tanks. Maturation is completed with a minimum of 6 months in bottle.
COLOR:	Intense ruby red with bright, iridiscent tones.
AROMA:	On the nose the wine takes flight, its richness and aromatic complexity are gradually revealed first in flowery, red berry notes then in tones of mediterranean balsalm and oriental spice.
TASTE:	Rich, full, satisfying. A silky, layered progression which is enlivened by many-hued freshness, an underlying savoury streak and punchy yet rounded tannins, all thrusting to a long, enchanting finish of wild berries and herbs.
PAIRINGS:	Game bird, roast lamb or goat, mature cheeses.
ALCOHOL CONTENT:	14% vol.
SERVING TEMPERATURE:	16-18 °C
FORMAT BOTTLE:	750 ML



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