THE PRIDE OF A SARDINIAN WINE



BUIO

CARIGNANO DEL SULCIS DOC

GRAPES:	Carignano.
PRODUCTION ZONE:	The Sulcis area, in the extreme south-west of Sardinia, almost entirely surrounded by the sea and constantly exposed 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:	7000-8000 kilos/hectare.
VINIFICATION:	Grapes are destemmed and lightly crushed and then fall into the vats for fermentation, they macerate with the must for 9-12 days at 26 °C. After racking the wine is left to age in steel for at least 6 months. Maturation is completed in bottle for at least 2 months.
COLOR:	Dense, bright ruby red.
AROMA:	Ample, sophisticated nose with hints of ripe red berries, mediterranean herbs and hot spices.
TASTE:	Exudes nobility and richness in spite of its energetic, eager youthfulness rich in iodine and fleshy. Biting but not aggressive tannins, coupe with underlying savouriness, give momentum to the fruity and balsamic notes.
PAIRINGS:	Intensely flavoured pasta and rice dishes, chargrilled tuna and red meats, game birds, pecorino sardo cheese.
ALCOHOL CONTENT:	13,5%-14% vol.
SERVING TEMPERATURE:	15-17 °C
FORMAT BOTTLE:	750 ML



MESA CANTINA VITIVINICOLA - 09010 S. ANNA ARRESI CI - ITALIA - TEL. +39 0781 965057