

Seipiu' Rosso 2017

CARIGNANO DEL SULCIS RISERVA DOC

A wine of potent structure and significant tertiary notes coming from the refinement period in wood. This is a wine of meditation which recalls the sun, the sea and the land from which it comes



Type of wine: Red

Grape: 100% Carignano del Sulcis

Vineyard location: Giba, P.to Pino, Calasetta.

Exposition: South - South West

Altitude: 0-50 meters above sea level

Soil structure: sand and clay loam

Vine Training: typical Sardinian bush

Density: 5.000/7.000 plants per hectare

Grapevine age: 60-110 years

Yield per Hectare: 1500-2000 kg

Grape Harvest: end of September

Fermentation: stainless steel tanks

Aging process: in 750 and 225 liters oak barrels
at least 24 months

Bottle fining: Minimum 18 months

Number of bottles produced: 32

Formats: 750ml