



6 MURA ROSSO

CARIGNANO DEL SULCIS RISERVA DOC

TECHNICAL DETAILS:

Type of wine: Red

Grape: 100% Carignano del Sulcis

Vineyard location: Giba, Masainas, Sant'Anna Arresi, Porto 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: 40-110 years

Yield per Hectare: 1500 - 4000 kg

Grape Harvest: end of September

Fermentation: stainless steel tanks

Aging process: in 750 and 225 liters oak barrels at least 12 months

Bottle fining: Minimum 6 months

Bottles production: 14.000

Formats: 75 cl – 37.5 cl – 150 cl

DESCRIPTION:

Really full bodied and concentrated Carignano, able to keep aging for a long time, produced by really ancient vines with really low yield by hectare. Deep red ruby color, powerful aromes and flavours full of mature red fruit and spices. Very elegant wine but austere, like the land where it comes from.



CANTINA GIBA