



THE PRIDE OF A SARDINIAN WINE

## **BUIO**

CARIGNANO DEL SULCIS DOC

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GRAPES:	Carignano.
PRODUCTION ZONE:	The Sulcis area, in the far south west of Sardinia.
CLIMATE:	A mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild or cold and dry winters.
SOIL:	The soil is composed of typical limestone detritus and red clay combined with relatively cemented aeolian sands. The soil is loamy sand, well-structured and fertile, rich in calcium and micronutrients so, in spite of the high silica sand content, very well-suited to viticulture.
TRAINING SYSTEM:	Spur-pruned cordon.
HARVEST:	Mid to late September.
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% vol.
SERVING TEMPERATURE:	15 - 17 °C
FORMAT BOTTLE:	750 ML

