



THE PRIDE OF A SARDINIAN WINE

FORTEROSSO

CARIGNANO DEL SULCIS DOC PASSITO



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:	Bush vines.
HARVEST:	Late October.
VINIFICATION:	Grapes are left to dry naturally on the vine until late october. After pressing the must is left to macerate with the skins for approximately 10 days. After separation, the must continues fermentation in steel until fermentation is naturally completed. Aging is initially in 3rd or 4th vintage tonneaux for 9 months followed by at least 3 months in bottle.
COLOR:	Deep ruby red.
AROMA:	Deep nose with an explosion of scents from the forest floor, mediterranean shrubland, and jamminess from sweet and sour cherries.
TASTE:	In the mouth the wine fulfills the promises made on the nose. Soft and fleshy, with a persuasive sweetness that is never cloying thanks to the perfect balance between the right acidity and soft alcohol. Captivating soft finish.
PAIRINGS:	Creamy desserts with fruits of the forest, cakes made with dried fruits, excellent with desserts containing dark chocolate or coffee.
ALCOHOL CONTENT:	15% vol.
SERVING TEMPERATURE:	7 - 8 °C
FORMAT BOTTLE:	500 ML

