



THE PRIDE OF A SARDINIAN WINE



## GAVINO

CARIGNANO DEL SULCIS SUPERIORE DOC

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 soils at the foot of the winery are made up of typical limestone detritus and red clay combined with relatively cemented aeolian sands. The soil is loamy sand and the ungrafted bush vines grow free without watering. These limiting conditions give Carignano its big personality and elegance.
TRAINING SYSTEM:	Bush vines mainly ungrafted.
HARVEST:	Between late September and early October.
VINIFICATION:	Destemmed grapes are left to macerate for around 25 days with daily pressing and delestage. After racking the wine is decanted into 500 litre tonneaux and left to age for 18 months. Maturation is completed in bottle for a minimum of 9 months.
COLOR:	Deep ruby red.
AROMA:	Rich complex, many-textured nose. A winning combination of ripe red and black berries, mediterranean shrubland, and sweet spices with tertiary notes of tobacco and chocolate.
TASTE:	Generous and balanced. Freshness gives the wine its length, its breadth comes from its body and structure, while its depth is brought out in bold tannins and an underlying minerality. A 3-D tasting experience which acts as a launch pad for the wine's play of aromatic notes of fruit and balsalm.
PAIRINGS:	Game meat, braised venison, sweet and sour boar, mature cheeses.
ALCOHOL CONTENT:	14,5% vol.
SERVING TEMPERATURE:	16 - 18 °C
FORMAT BOTTLE:	750 ML

