



THE PRIDE OF A SARDINIAN WINE



FORTE ROSSO

CARIGNANO DEL SULCIS DOC PASSITO

GRAPES:	Carignano.
PRODUCTION ZONE:	The Sulcis area, in the extreme south-west of Sardinia, almost entirely surrounded by the sea and constantly exposed to salty breezes that characterize the climate and the products that come from there. Within a few square kilometers, it offers a wide variety of soils. Terrains rich in aeolian sandstone deposited over cemented limestones alternate with clayey zones rich in skeletal grains, active limestone and microelements that give rise, together with the influence of the sea, to wines with a strong personality.
RAINING SYSTEM:	Bush vines.
YIELD:	2000 liters/hectare.
VINIFICATION:	The grapes dry naturally on the vine until the end of October. After crushing, the must macerates for around 10 days on the skins. After these have been removed, the must continues to ferment in stainless steel until the process comes naturally to a halt. Maturation begins with 9 months in tonneaux that have previously been used 3 or 4 times and is then completed with at least another 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

