



THE PRIDE OF A SARDINIAN WINE

## GAVINO

VALLI DI PORTOPINO IGT

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. Some vineyards near the coast, with soils composed almost exclusively of sand, allow for the traditional cultivation of ancient, ungrafted vines.
TRAINING SYSTEM:	Alberello (bush-trained vines)
YIELD:	4000-5000 kilos/hectare.
VINIFICATION:	A selection of the best vineyards (average age, 40 years old). The destemmed grapes are macerated for 20-25 days with the skins. Fermentation is followed by 12 months' maturation in new oak tonneaux, and a further 6 in concrete. Maturation is completed with at least 10 months in bottle.
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

