



BUJO BUJO

CARIGNANO DEL SULCIS DOC RISERVA

GRAPES:
CARIGNANO.

PRODUCTION ZONE:
THE SULCIS AREA, IN THE FAR SUTH 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 TERRAIN ON WHICH THE VINEYARD SITS 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, BUSH VINES.

HARVEST:
BETWEEN LATE SEPTEMBER AND EARLY OCTOBER.

VINIFICATION:
GRAPES ARE ONLY DESTEMMED, MACERATION DURING FERMENTATION IS EXTENDED TO 18-20 DAYS MAINTAINING A CONSTANT TEMPERATURE BETWEEN 24° AND 28°C. THE WINE IS PARTLY WOOD-AGED IN 2ND OR 3RD VINTAGE TONNEAUX OR BARRIQUES FOR 12 MONTHS AND PARTLY STEEL-AGED. ASSEMBLAGE IN CONCRETE FOR A MINIMUM OF 6 MONTH IS FOLLOWED BY MATURATION IN BOTTLE FOR AT LEAST 6 MONTHS.

COLOUR:
INTENSE RUBY RED WITH BRIGHT, IRIDISCENT TONES.

AROMA:
ON THE NOSE THE WINE TAKES FLIGHT, ITS RICHNESS AND AROMATIC COMPLEXITY ARE GRADUALLY REVEALED FIRST IN FLOWERY, RED BERRY NOTES THEN IN TONES OF MEDITERRANEAN BALSAM AND ORIENTAL SPICE.

TASTE:
RICH, FULL, SATISFYING. A SILKY, LAYERED PROGRESSION WHICH IS ENLIVENED BY MANY-HUED FRESHNESS, AN UNDERLYING SAVOURY STREAK AND PUNCHY YET ROUNDED TANNINS, ALL THRUSTING TO A LONG, ENCHANTING FINISH OF WILD BERRIES AND HERBS.

PAIRINGS:
GAME BIRD, ROAST LAMB OR GOAT, MATURE CHEESES.

ALCOHOL CONTENT:
14.5% VOL

SERVING TEMPERATURE:
16° - 18°C

