

CARIGNANO DEL SULCIS IGT 'CARDANERA'

2024 | Red Wine



Italy, Sardinia

Argiolas

Case Size: 6

Ruby red in colour, with notes of wild flowers, pepper and scents of fresh red fruit. The palate is vibrant, savoury with fine and balanced tannins.

Vinification:

Harvesting is performed when the grapes are at their optimum ripeness in order to obtain balanced tannins, with the freshness and softness so typical of young Carignano. Fermentation and maceration at controlled temperature for an average period of 12-15 days. The liquid is transferred to cement tanks, where malolactic fermentation is carried out. The wine ages for two months in bottle prior to release.

Grape Varieties: Carignano

Classification: IGT | **ABV:** 14% | **Closure:** Natural Cork