



CARRUCANA

Vintage 2014

CLASSIFICATION: Isola dei Nuraghi IGT. Dry red wine aged in oak barrels

GRAPE VARIETY: Cabernet sauvignon 100%

CHARACTERISTICS:

Colour: Ruby red with purple highlights

Aroma: Grapey, intense, notes of wild berries.

Taste: Dry, smooth, warm, full-bodied, strong, elegant and persistent.

Alcohol content: 16% vol.

Serving temperature: 18-20° C. prior oxygenating in order to enhance its qualities.

FOOD MATCHING: Red roast meat, game, mature PDO Sardinian pecorino cheese, excellent sipping wine.

The vinification

Only cabernet sauvignon give rise to this dry, red wine. The grapes come from vineyards situated in "Anglona", area with limestone soils and at 300 meters above sea level. They are collected manually and sent to vinification in few hours. Stripping and pressing are made at 18-20 °C. Also fermentation occurs under thermal control, through daily pumping over and a gradual increase of temperature up to 27-28 °C. At the end of fermentation, after pressing and decanting, the last process is racking, where wine is transferred to oak barrels, in which it matures for 10 months. It is a wine that improves its characteristics with age.

Further notes on the Grape variety

The Cabernet Sauvignon

The origins of the Cabernet-Sauvignon are not certain, but certainly it is not from Sardinia and it is not part of its wine culture. This grape is often used in assembly with Cabernet Franc and Merlot, cutting has taken the name of Bordeaux. It has great ability to adapt and therefore it succeeds to express perfectly the characteristics of the terroir, while maintaining its unique recognizability. It can produce wines with intense color, rich of tannins and aromatic substances. It is capable of long aging, also in wood, particularly French oak, enabling it to express in time a complex and fascinating bouquet.