

SARDEGNA - Cantine Sardus Pater

Nur Carignano Del Sulcis Rosso

Denomination: Carignano del Sulcis DOC

Grape used: 100% Carignano

Color: Ruby Red

Region: Sardinia, Sant'Antioco Island

Average Age: 60 years

Alcohol: 13.5% vol

Serve At: 14-16 °C

Nose: The wine has a fi ne bouquet, with aromas of red berries

and warm Mediterranean scrub scents.

Palate: Remarkable structure, ample, velvety, harmonious and

balanced, with fruity notes in evidence. Persistent finish.

Vineyards are located in Sant'Antioco, at the sea level. The vineyards grow in sandy soils, without american rootstock. The medium age of the vines is 60 years, with a density of 10.000 plants per hectar. In order to improve the quality, the grapes are thinned out before they start to colour. The medium yield is 4

tonnes per hectar.

After the harvest, the must undergoes maceration at 26°C that lasts for about 10 days. The malolactic fermentation happens in concrete tanks, where the wine stays for at least 12 months.

Bravo Wine Imports