



BUIO
ROSSO CARIGNANO DEL SULCIS D.O.C.

GRAPE VARIETY:
CARIGNANO.

PRODUCTION ZONE:
THE SULCIS REGION, IN THE EXTREME SOUTH-WEST OF SARDINIA

CLIMATE:
THE CLIMATE OF THE ZONE IS MEDITERRANEAN. LIMITED RAINFALL DISTRIBUTED IRREGULARLY DURING THE COURSE OF THE YEAR AND CONCENTRATED ALMOST ENTIRELY IN AUTUMN AND WINTER. THERE ARE FREQUENT WINDS FROM THE NORTH-WEST, AND TEMPERATURES THAT ARE HIGH IN SPRING AND SUMMER AND VARY BETWEEN DRY COLD AND MILD IN AUTUMN AND WINTER.

TYPE OF SOIL:
THE SOILS ARE COMPOSED OF TYPICAL LIMESTONE DEBRIS AND RED CLAYS MIXED WITH SLIGHTLY HARDENED EOLIAN SANDSTONES. SANDY LOAM SOILS THAT ARE WELL STRUCTURED AND FERTILE, RICH IN CALCIUM AND MICROELEMENTS. THE SOIL'S SILICEOUS SANDSTONES ARE EXCELLENT FOR VINE-GROWING.

VINE TRAINING SYSTEM:
CORDON SPUR.

GRAPE YIELD PER HECTARE:
18000 - POUNDS.

COLOR:
A SPLENDID DARK RUBY RED.

FRAGRANCE:
A BROAD, ELEGANT NOSE WITH FRESH HINTS OF RIPE RED FRUITS, GERANIUMS AND BLACK PEPPER.

FLAVOR:
ELEGANT AROMAS OF RIPE PLUM AND RED FRUITS FRAMED BY BLACK PEPPER SPICE NOTES. UNOAKED TO SHOWCASE THE CHARACTERFUL FRUIT, THE FULL-BODIED PALATE IS BALANCED BETWEEN FIRM TANNINS AND VIBRANT ACIDITY LEADING TO A LONG AND INTENSE FINISH.

SERVING SUGGESTIONS:
GRILLED RED MEATS OR TUNA, PASTA AND RICE DISHES WITH DUCK OR PHEASANT SAUCES, SARDINIAN PECORINO CHEESE.

SERVING TEMPERATURE:
61 °F

HARVEST:
LATE SEPTEMBER - EARLY OCTOBER.

VINIFICATION:
DESTEMMED AND LIGHTLY CRUSHED GRAPES ARE GRAVITY-FED INTO THE VATS WHERE FERMENTATION TAKES PLACE. THE SKINS ARE LEFT TO MACERATE WITH THE MUST FOR 9-12 DAYS AT 79 °F. THE WINE REMAINS IN STAINLESS STEEL TANKS TO MATURE FOR AT LEAST 6 MONTHS, AND THEN FOR A MINIMUM OF 2 MONTHS IN BOTTLE.

ALCOHOL LEVEL:
13.5 - 14% VOL

