

Santadi

Terre Brune, Carignano del Sulcis Superiore 2020



RED STILL WINE



ITALY



SARDINIA



SUITABLE
FOR VEGANS

VINEYARD

Mostly ungrafted vineyards, cultivated using the low bush (alberello) vine training system in sea-facing sandy soil.

VITICULTURE

The vines are mostly ungrafted and cultivated in relatively loose and medium-textured, sandy and calcareous soils.

VINIFICATION

Alcoholic fermentation in temperature controlled stainless steel tanks for 15 days, with frequent pumping over. In early December, the wine begins the ageing process in fine-grain French oak barrique for a period of around 18 months. The wine acquires complexity, style and longevity. The ageing continues in the bottle for approximately 12 months.

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|-----------------|---|
| SIZE | 75cl |
| VINTAGE | 2020 |
| ABV | 15% |
| GRAPE VARIETIES | Carignano (95%), Bovaleddu (5%) |
| CLOSURE | Natural Cork |
| SKU CODE | 20996120 |
| EXPRESSION | Red, Richly Textured and Full-Bodied |
| COUNTRY | Italy |
| REGION | Sardinia |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| PH | 3.89 |
| TOTAL ACIDITY | 5.34g/l Tartaric |
| RESIDUAL SUGAR | 0.6g/l |
| SKU | 20996120 |