

ÈSTRU

The new Carignano wine from Siddùra means "inspiration". The grapes come from the south-west area of Sardinia island, where this vine found its ideal habitat, close to the sea. The beneficial sea breezes, the warm climate and the poor soil guarantee ripe and healthy grapes, which are harvested between the first and the second decade of September. A wine that ages in the cellar for a few months, to be then bottled in order to guarantee its freshness and fruity notes.

NOMEN EST OMEN: [èstru] ÈSTRU (Sardinian language) – Inspiration

Appellation:	Isola dei Nuraghi IGT Carignano
Varietal:	Carignano 100%
Vintage:	2021
Area of origin:	Sardinia (Italy)
Soil:	Clay and sand
Altimetry:	Above the sea level
Production per hectare:	70 quintals/hectare
Forma di breeding:	Guyot
Planting density:	5000 plants/hectare
Vinification process:	The grapes are vinified in hot-packed steel vats, where the grapes are macerated and the resulting wine completes its maturing cycle.
Fermentation temperature:	22-24° C
Maceration timing:	Medium-long "Sur lies"
Maturation:	Spring-summer 2022
Bottling period:	14% vol
Alcohol content:	6 years
Potential aging:	
TASTING NOTES:	Ruby red
- Colour:	
- Bouquet:	Fresh and fruity, soft aromas of blackberry and blueberries jam are combined with nuances of white pepper and licorice.
- Taste:	The taste donates a strong note of juicy fruit, whose liveliness is enhanced by the contribution of the fresh-sapid component.
Serving temperature:	16-18 °C.

