



BUIO BUIO

CARIGNANO DEL SULCIS D.O.C. RISERVA

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 SITUATED BELOW THE WINERY 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:
UNGRAFTED BUSH-TRAINED VINES.

GRAPE YIELD PER HECTARE:
13500 POUNDS

COLOR:
PALE RUBY WITH CHERRY-RED BRIGHT HIGHLIGHTS.

FRAGRANCE:
COMPLEX NOSE OF BOTH RIPE RED BERRY FRUITS AND BALSAMIC/ SAVORY NOTES FRAMED BY WARM SPICES.

FLAVOR:
RICH, FULL-BODIED AND SATISFYING. ITS BALANCE IS EVIDENT FROM THE FIRST SIP, WITH SILKY FRUIT SUSTAINED BY VERY SLIGHT ACIDITY AND TANNINS OF RARE GRACEFULNESS. THE FINISH IS LONG AND FULL OF INTERESTING NEW NUANCES.

SERVING SUGGESTIONS:
ROAST GAME BIRDS, SWEET AND SOUR WILD BOAR, STRONGLY-FLAVORED MATURE CHEESES.

SERVING TEMPERATURE:
61 °F

HARVEST:
BETWEEN LATE SEPTEMBER AND EARLY OCTOBER.

VINIFICATION:
DESTEMMED AND LIGHTLY CRUSHED, THE CARIGNANO GRAPES ARE GRAVITY-FED INTO THE FERMENTATION VESSELS WHERE A SLOW FERMENTATION TAKES PLACE (UP TO 20 DAYS) WHICH IDEALLY EXTRACTS THE FIRM AND FLAVORFUL PROFILE OF THE CARIGNANO GRAPES. AFTER FERMENTATION, THE WINE EVOLVES IN A MIX OF USED TONNEAUX, BARRIQUES AND STAINLESS-STEEL TANKS FOR 12 MONTHS. THE PARCELS ARE THEN BLENDED IN CONCRETE TANKS (RESTING THERE FOR 6 MONTHS) AND AT LEAST 6 MONTHS IN BOTTLE BEFORE IT IS READY FOR RELEASE.

ALCOHOL LEVEL:
14 – 14.5% VOL

