

CRG Carignano (L.2018)

PRODUCER

Quartomoro (Piero Cella). Only 10 hectares under cultivation and the total yearly production is round 50.000 bottles.

APPELLATION

None. It's a deliberately declassified wine and therefore it hasn't been submitted in order to receive DOC or IGT status. According to EU body of wine laws, the grape variety and the vintage year cannot be written on both labels. Hence the estate owners decided to name the wine CRG after the first three consonants the grape variety involved (Carignano).

The vintage camouflage is in the lot number which contains the year (L.2018).

WINE REGION

Sardegna – Sulcis district in the South West corner of the Island.

ALTITUDE

No elevation above the seal level.

SOILS

The South and S/W facing Calasetta vineyard is dominated by sand and has been planted in 1967 by an old time family's friend. It's an ungrafted vineyard pre filloxera. No chemicals sprayed. Sulfur and copper and other preparations are used according the vintage's growing season.

VARIETAL

100% Carignano. This varietal thrives here in the South West (Sulcis) and unlike what has been the normal French habit to blend it in order to smooth the reds, here in Sardinia this grape variety is often bottled alone accepting the challenge of meaty noses and accentuated garrigue "ingredients" dominating the palate

YIELDS PER HECTARE

5.000 kg /ha

TRAINING SYSTEM

Dry farmed bush vineyard.



HARVEST

Manual. 2nd and 3rd week in Sept. Grapes from different plots are processed separately.

VINIFICATION

Vinification: Destemming and soft pressing, static decantation. Fermentation is carried in stainless steel vats with only indigenous yeast and, as per Piero's consolidated habit, skin maceration is done with hand pigeage and limited to a week in order to avoid big heavy wine's extraction. The ageing process combines steel vats and 4th passage barriques for 6 months.

6 more months of ageing in the bottle before being released to the market.

BOTTLES PRODUCED 1.000

ALCOHOL BY VOL. 13,5%

WINE DESCRIPTION

Deep ruby color tending to garnet; the nose is intense and complex reminding us the Mediterranean sea. Fresh balsamic notes, reminiscence of red fruits and spices. In the mouth it evolves with good length and

power.

SERVICE TEMPERATURE

16-18 °C

FOOD PAIRING Great as a food companion for rich pastas, spicy lamb and vegetables dishes, local Sardinian sausage, grilled tuna fish.