

BÀCCO

Our Carignano comes from the best area of Sardinia region for this grape. The features of this wine reflect those of the territory where it is born, characterized by the popular "Mediterranean scrub" (macchia Mediterranea), myrtle and arbutus bushes, alternate with mastic and helichrysum. A dimension between heaven and earth that makes the space indefinite and extends the gaze towards the horizon.

NOMEN EST OMEN: [Βάκχος] BÀCCO (greek word) – The wine God

YEAR OF BIRTH 2012
NUMBER OF AWARDS 90
Appellation: Isola dei Nuraghi IGT Carignano
Varietal: Carignano 100%

Vintage: 2023
Area of origin: Sardinia (Italy)
Soil: Sandy

Altimetry: Above the sea level

Production per hectare: 50 quintals/hectare
Form of breeding: "Alberello"
Planting density: 5000 plants/hectare

Vinification process: Manual harvest in small boxes. The grapes after being destemmed are macerated for several days in order to extract the entire aromatic potential from the skins.

Fermentation temperature: 22-24° C
Maceration timing: Medium-long
Maturation: "Sur lies"

Bottling period: Winter 2024

Alcohol content: 14,5% vol
Potential aging: 12 years

TASTING NOTES:

- Colour: Intense ruby red
- Bouquet: Enveloping and complex, the "incipit" is of currants and berries in spirit, accompanied by an elegant trail of Mediterranean scrub and sweet spices
- Taste: On the palate it is full-bodied, with a fruity and persistent taste, diminishing in a "game" of alternations between freshness and subtle tannic notes
- Serving temperature: 16-18 °C.



SIDDÙRA
Sardegna in purezza

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