# Saraja Libaltai Carignano, Isola dei Nuraghi IGT 2022

**ISR0042022**

*Saraja*

*— Sardegna, Italy*

A richly flavoured, complex style of Carignano from the Sulcis zone in the south of Sardinia, renowned for some of the island's finest reds.

2020 Vintage

Decanter World Wine Awards Silver 2022

## Production

The Carignano grapes are sourced from low-lying vineyards in the Sulcis area. The vines grow in loamy-clay soils which also contain schist, plus calcium, magnesium, manganese and iron. The grapes are hand-harvested into small crates towards the end of September, and are then destemmed and macerated for 14 days with pumping over. Alcoholic and malolactic fermentation takes place in stainless steel, where the wine remains for 9 months. It spends a further 2 months in bottle before release.

## Tasting note

A ripe, spicy nose with aromas of damson and black cherry with savoury notes of woodsmoke and wet cement redolent of the mineral-rich soils. The palate is robust yet fresh with rich black fruits, juicy balancing acidity and notes of bitter chocolate.

## Food Match

This wine is a good match for spicy tomato pasta sauces, meaty sausages and salami.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Isola dei Nuraghi IGT

Winemaker:
Federico Curtaz

Grape Varieties:
Carignano 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8053306940015