



EMPSON & CO.
Experience Italy in a Wine glass



Grotta Rossa Carignano del Sulcis DOC

A charming and fruit-forward wine, with earthy, peppery notes, good structure, and a food-friendly style.

Wine exported to: Bermuda, USA, Canada, Australia

Most recent awards

KERIN O'KEEFE: 91

WINE ENTHUSIAST: 90

JAMES SUCKLING: 91

VINOUS: 87

WINE SPECTATOR: 88

WINE & SPIRITS: 88

THE TASTING PANEL: 88



Winemaking and Aging

Grape Varieties:	100% Carignano
Fermentation container:	Stainless steel
Type of yeast:	Selected
Fermentation temperature:	24-26 °C (75,2-78,8 °F)
Maceration technique:	Pumpovers
Malolactic fermentation:	Yes
Aging containers:	Concrete
Aging before bottling:	3 months
Aging in bottle:	3 months
Closure:	Stelvin



Vineyard

Vineyard location:	Lower Sulcis, Sardinia
Soil composition:	Sand, clay and limestone
Vine training:	Spurred Cordon
Time of harvest:	Mid-September to mid-October
Total yearly production (in bottles):	350,000 bottles

Tasting Notes and Food Pairings

Tasting notes:	Concentrated and deep ruby red. Intense and fruity with licorice on the finish. An elegant wine with good volume on the palate.
Serving temperature:	Best served at 14 -16 °C (57.2 - 60.8 °F).
Food pairings:	Pairs well with structured first courses and flavorsome red meat, light game and fancy poultry.
Alcohol:	14 % vol
Winemaker:	Riccardo Curreli - Consultant: Giorgio Marone

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