



EMPSON & CO.
Experience Italy in a Wine glass



Grotta Rossa Carignano del Sulcis DOC

This celebrated winery takes its name from the medieval town of Santadi, in the Sulcis peninsula of southwest Sardinia - a landscape of contrasts and dramatic beauty, where the pure white sand dunes of Porto Pino and the greenery of the Pantaleo forest and its centuries-old oak trees, cork trees and holly oaks call home. Founded in 1960, Cantina Santadi began as a partnership between fine local growers, making it deeply rooted in the Sulcis terroir. The Santadi vineyards cover 500 hectares (1,235 acres) of prime, gently rolling hills reaching right out to the sea. They are all within an eighteen-mile radius from the winery so that the fruit can be moved quickly. The sandy nature of the soil is conducive to the survival of pre-Phylloxera rootstock. In the words of enologist Raffaele Cani, "The parasite does attack the roots, producing small holes in them. These cavities, however, are immediately filled up by grains of sand that heal the wounds, as it were, allowing the plant to thrive in spite of Phylloxera." 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

VINOUS: 87

WINE SPECTATOR: 88

WINE ENTHUSIAST: 89

JAMES SUCKLING: 90

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