



**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.

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**Wine exported to:** Bermuda, USA, Canada, Australia

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### Most recent awards

**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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