



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Rocca Rubia Carignano del Sulcis Riserva 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." This barrique-aged, 100% Carignano cru is a real star and enormous value. It is lush, full of extract and body, with ripe, chewy fruit, supple texture and noble tannins; it is also extremely cellar-worthy.

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

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# Most recent awards

**JAMES SUCKLING:** 93

**VINOUS:** 93

**WINE ADVOCATE:** 90

**WINE SPECTATOR:** 90

**WINE ENTHUSIAST:** 91



## Winemaking and Aging

Grape Varieties:	100% Carignano
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	12-14 days
Type of yeast:	Selected
Fermentation temperature:	24-26 °C (75,2-78,8 °F)
Maceration technique:	Pumpovers
Length of maceration:	12-14 days
Malolactic fermentation:	Yes
Aging containers:	Barrique
Container size:	225 L
Container age:	Second use
Type of oak:	French bay oak
Aging before bottling:	10-12 months
Aging in bottle:	6 months

Closure: Natural Cork

## Vineyard

Vineyard location: Lower Sulcis, Sardinia

Soil composition: Sand and clay

Vine training: Spurred Cordon

Time of harvest: Starting in late September and ending within the first 20 days of October

First vintage of this wine: 1987

Total yearly production (in bottles): 600,000 bottles

## Tasting Notes and Food Pairings

Tasting notes: Almost impenetrable ruby red. Intense fruity notes of blackberry, blueberry, vanilla, myrtle, leather and licorice on the nose. Ample, velvety palate with excellent structure, and a lengthy aromatic finish; full-bodied.

Serving temperature: Best served at 14 -16 °C (57.2 - 60.8 °F).

Food pairings: Red meat, wild boar, roasted pork and aged Sardinian Pecorino cheese.

Alcohol: 14,5 % vol

Winemaker: Riccardo Curreli - Consultant: Giorgio Marone