



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



## Rocca Rubia Carignano del Sulcis Riserva DOC

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:** 92

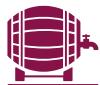
**WINE SPECTATOR:** 91

**IAN D'AGATA:** 95 Italian Wines of the Year 2023

**WINE ENTHUSIAST:** 90

**VINOUS:** 90

**WINE ADVOCATE:** 90



## 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