



EMPSON & CO.
Experience Italy in a Wine glass



Terre Brune Carignano del Sulcis Superiore 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." Harvest takes place mid-September to early October. Vinification in stainless steel with maceration on its skins for 15 days, allowing the fruit's rich polyphenols to release into the must; precocious and complete malolactic fermentation; in December, the wine is racked into new, fine-grained French oak barrique where it ages for a maximum of eighteen months. Ages in bottle one year previous to release. Intense crimson with slightly garnet highlights, very complex bouquet of impressive finesse, recalling plums, blueberries, sweet spices, bay leaves, juniper, tobacco and chocolate; very rich, fruity and spicy on the palate; round, amazing elegance and sweet, noble tannins. A top wine for Santadi, from their best grapes and best vineyards (pre-Phylloxera.)

Wine exported to: Bermuda, USA, Canada, Australia

Most recent awards

GAMBERO ROSSO: tre bicchieri

VINOUS: 91

VINI BUONI D'ITALIA: Corona

JAMES SUCKLING: 94

DECANTER: 90

WINE ADVOCATE: 93

WINE SPECTATOR: 91

WINE ENTHUSIAST: 90

WINE & SPIRITS: 90

THE TASTING PANEL: 90



Winemaking and Aging

Grape Varieties:	95% Carignano and 5% Bovaleddu
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Type of yeast:	Selected
Fermentation temperature:	24-26 °C (75,2-78,8 °F)
Maceration technique:	Pumpovers
Length of maceration:	15 days

Malolactic fermentation:	Yes
Aging containers:	Barrique
Container size:	225 L
Container age:	First and second use
Type of oak:	French bay oak
Aging before bottling:	16-18 months
Aging in bottle:	12 months
Closure:	Natural Cork

Vineyard

Vineyard location:	Lower Sulcis, Sardinia
Soil composition:	Sand and clay
Vine training:	Bush-trained vines and ungrafted rootstock (Latin vineyard)
Time of harvest:	starting in late September and ending around mid-October
First vintage of this wine:	1984
Total yearly production (in bottles):	90,000 bottles

Tasting Notes and Food Pairings

Tasting notes:	Intense ruby red with light garnet highlights. An exceptional nose with complex notes of plum, blueberry, sweet spices, bay leaf, juniper, tobacco and chocolate. The palate is rich, warm, velvety, fruity and spicy, with exceptionally elegant tannins.
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Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Seasoned and roasted or grilled meats and game; semi-aged and aged cheese.
Alcohol:	15 % vol
Winemaker:	Riccardo Curreli - Consultant: Giorgio Marone

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