



EMPSON & CO.
Experience Italy in a Wine glass



Tre Torri Carignano Del Sulcis Rosé 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." From the native Carignano variety, this rosé is full of zesty freshness and lively fruit. It is a great value. Tre Torri means three towers.

Wine exported to: Bermuda, USA, Canada, Australia

Most recent awards

WINE SPECTATOR: 87



Winemaking and Aging

Grape Varieties:	100% Carignano
Fermentation container:	Stainless steel
Type of yeast:	Selected
Fermentation temperature:	16-18 °C (60.8-64.4 °F)
Length of maceration:	14-16 hours
Aging containers:	Stainless steel
Aging before bottling:	4-6 months
Closure:	Natural Cork



Vineyard

Vineyard location:	Lower Sulcis, Sardinia
Soil composition:	Sand and granite
Vine training:	Spurred Cordon
Time of harvest:	Mid-September
Total yearly production (in bottles):	14,000 bottles



Tasting Notes and Food Pairings

Tasting notes:	Brilliant rose with cherry red reflections. Elegantly fruity, with wild berries and strawberry on the nose. The palate is harmonious, vivid, lively and moderately persistent in length.
Serving temperature:	Best served at 12 - 14 °C (53.6 °F- 57.2 °F).
Food pairings:	Excellent with fish starters, delicate first courses and white meat.
Alcohol:	12,5 % vol
Winemaker:	Riccardo Curreli - Consultant: Giorgio Marone