



LIBALTAI

ISOLA DEI NURAGHI I.G.T.
CARIGNANO

TYPE: red dry wine.

VARIETY: 100% Carignano.

PRODUCTION AREA: Sant'Anna Arresi/Is Solinas/San Giovanni Su Ergiu.

AVERAGE AGE OF THE PLANTS: 30 years.

PLANT DENSITY: 5000 plants/hectares.

YIELD PER HECTAR: 80 quintals.

YIELD PER PLANT: 1,6 kg.

SPACING OF THE VINES: 2,20 m. x 0.90 m.

ALTITUDE: 30 m. a.s.l.

EXPOSURE: East-West.

TRAINING SYSTEM: spur Cordon.

TYPE OF SOIL: loamy and clay soil, with sand and presence of shells made of schist and residue of basalt/andesite. High presence of calcium, magnesium, manganese and iron.

HARVEST TIME: last decade of September.

VINIFICATION:

Manual harvesting in small boxes.

De-stemming maceration: 14 days, paired with pumping over and rack and return.

Clarification: static cold.

Fermentation: in steel tanks 22/28 °C.

Malolactic fermentation: complete.

Elevage: 9 months in steel tanks to the natural filtration.

Ageing in bottle: 2 months.

Production: 15.000 bottles.

TECHNICAL INFORMATION:

Alcohol: 13% in vol.

Acidity: 5,20 g/l.

pH: 3,60