

# SARAJA



## LIBALTAI

ISOLA DEI NURAGHI I.G.T.  
CARIGNANO

**TYPE:** red dry wine.

**VARIETY:** 100% Carignano.

**PRODUCTION AREA:** Sulcis.

**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: 13.000 bottles.

### TECHNICAL INFORMATION:

Alcohol: 13% in vol.

Acidity: 5,20 g/l.

pH: 3,60