



## LIBALTAI

ISOLA DEI NURAGHI I.G.T.  
CARIGNANO  
2023

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**TYPE:** red dry wine.

**VARIETY:** 100% Carignano.

**PRODUCTION AREA:** Sant'Anna Arresi/Is Solinas.

**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:** Mid-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: 12 months in steel tanks to the natural filtration.

Ageing in bottle: 2 months.

Production: 22.000 bottles.

**TECHNICAL INFORMATION:**

Alcohol: 13,50% in vol.

Acidity: 5,20 g/l.

pH: 3,60