



M'ILLUMINO

ISOLA DEI NURAGHI IGT - CARIGNANO

La Contralta srl società agricola
via Vignola 18 Olbia (SS)



WINE

Vintage	2019
Bottles produced	320 magnums (1.5l)
Grapes	Carignano 100%
Training and pruning system	Espalier, guyot
Year of plantation	2007
Surface area	0,25 hectares
Height above sea level	150 meters (about 490 feet a.s.l.)
Exposition	North East
Soil	Granite decay
Harvest	Hand picked, only in the morning, in the last decade of September
Area of production	Gallura-Enas, Loiri Porto San Paolo

Vinification and ageing The hand-harvested grapes are destemmed and fermented in contact with the skins for 15 days in an open vat without temperature control with repeated punching down. At the end of the alcoholic fermentation, the wine is separated from the skins and racked in an oak cask where it undergoes malolactic fermentation and stays there to be aged for 19 months. Before bottling, the wine is racked a couple of times to remove any sediment. It ages another month in the bottle before being released.

ORGANOLEPTIC NOTES

Perfume	Intense nose, finely delicate. Hints of rose and blackberry flowers. Light spiciness and roasting.
Colour	Bright ruby red.
Taste	Semi-tannic, with a distinct finish. Elegant.
Alcohol % Vol	13,70 %
Total acidity g/L	4,68
Sugar left g/L	less than 0,5
Dry extract g/L	28,60
Volatile acidity g/L	0,57
Parings	Feathered game, meat with mushrooms.

Note: Recommended to open the bottle 2 hours in advance.