

M'ILLUMINO
ISOLA DEI NURAGHI IGT - CARIGNANO

Grapes: Carignano 100%

Training and pruning system: Espalier, guyot

Year of planting: 2007

Surface area: 0.25 hectares (about 0,62 acres)

Altitude: 100 meters (about 328 feet a.s.l.)

Exposure: North-east

Terrain: Granite decay

Harvest: Hand picked, only in the morning, in the last decade of September

Production area: Sardinia

Vinification and aging

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 18 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.

Tasting 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.

Parings:

Feathered game, meat with mushrooms.

Note

Recommended to open the bottle 2 hours in advance.

The label is printed on the glass and the seal is made in wax.

