



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Terre Brune Carignano del Sulcis Superiore DOC

Harvest takes place mid-September to early October. Vinification in stainless steel with maceration on its skins for 15 days, allowing the fruit's rich polyphenols to release into the must; precocious and complete malolactic fermentation; in December, the wine is raked into new, fine-grained French oak barrique where it ages for a maximum of eighteen months. Ages in bottle one year previous to release. Intense crimson with slightly garnet highlights, very complex bouquet of impressive finesse, recalling plums, blueberries, sweet spices, bay leaves, juniper, tobacco, and chocolate; very rich, fruity and spicy on the palate; round, amazing elegance and sweet, noble tannins. A top wine for Santadi, from their best grapes and best vineyards (pre-Phylloxera.)

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**Wine exported to:** Bermuda, USA, Canada, Australia

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### Most recent awards

**WINE SPECTATOR:** 92

**JAMES SUCKLING:** 94

**GAMBERO ROSSO:** Tre Bicchieri

**VINOUS:** 91

**VINI BUONI D'ITALIA:** Corona

**DECANTER:** 90

**WINE ADVOCATE:** 93

**WINE ENTHUSIAST:** 90

**WINE & SPIRITS:** 90

**THE TASTING PANEL:** 90

**IAN D'AGATA:** 93



## Winemaking and Aging

Grape Varieties:	95% Carignano and 5% Bovaleddu
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Type of yeast:	Selected
Fermentation temperature:	24-26 °C (75,2-78,8 °F)
Maceration technique:	Pumpovers
Length of maceration:	15 days
Malolactic fermentation:	Yes
Aging containers:	Barrique
Container size:	225 L
Container age:	First and second use
Type of oak:	French bay oak

Aging before bottling:	16-18 months
Aging in bottle:	12 months
Closure:	Natural Cork

## Vineyard

Vineyard location:	Lower Sulcis, Sardinia
Soil composition:	Sand and clay
Vine training:	Bush-trained vines and ungrafted rootstock (Latin vineyard)
Time of harvest:	starting in late September and ending around mid-October
First vintage of this wine:	1984
Total yearly production (in bottles):	90,000 bottles

## Tasting Notes and Food Pairings

Tasting notes:	Intense ruby red with light garnet highlights. An exceptional nose with complex notes of plum, blueberry, sweet spices, bay leaf, juniper, tobacco and chocolate. The palate is rich, warm, velvety, fruity and spicy, with exceptionally elegant tannins.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Seasoned and roasted or grilled meats and game; semi-aged and aged cheese.
Alcohol:	15 % vol
Winemaker:	Riccardo Curreli - Consultant: Giorgio Marone

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