

## *Arriali 2021*

### **Origin**

San Giovanni Suergiu (SU)

### **Terroir Characteristics**

This Carignano comes from the coastline of San Giovanni Suergiu, where the vineyard is situated between the island of Sant'Antioco and Porto Botte, 400 meters away from the sea. It benefits from the mitigating influence of Mistral winds from the northwest and Scirocco winds from the southeast. The salty winds and the soil texture, characterized by coarse sandy clay, impart unique sensory characteristics.

### **Harvest**

For this wine, specific rows with the best grapes were selected. The harvest was exceptional, cool, and dry, with significant temperature variations between day and night, imparting excellent natural freshness to the grapes and a tannin of beautiful structure.

### **Winemaking**

The manual harvest and grape selection allowed us to work in the cellar with an excellent product. Vinification took place with whole clusters, where the lignified and never green stems contributed power to the structure. Pre-fermentative cold maceration for 48 hours with dry ice was followed by inoculation of indigenous yeast created in the old vineyard of S'Arriali (Iglesias). The remainder of malolactic fermentation occurred in second-pass 500 L tonneaux for 14 months and in exhausted French oak barrels for 10 months. The rest of the aging occurs in the bottle for a minimum of 6 months.

**Bottles produced: 1200**



*Paolo Pitzolu*