

STORIA DI CARCAGHJOLU

RED - 2022



DPO

Vin De France

VINTAGE

2022

GRAPE VARIETY

100 % Carcaghjolu Neru

SOIL

Monzogranitic arenas

HARVEST

Hand-picked harvest from a plot selection

VINIFICATION

Gentle 30 days extraction under the cap in concrete tanks

AGEING

15% aged for 18 months in 228L oak barrels

85% aged for 18 months in stainless-steel tanks

SERVING TEMPERATURE

16 - 17 °C

PAIRING

Melt-in-the-mouth suckling pig, roast beef fillet, artichoke ravioli, and black truffle

CERTIFICATION

Certified Organic by Ecocert

Grapes from Demeter-certified biodynamic agriculture

CULOMBU