



MANTENGHJA

Carignano in purezza

The word Manténgghja is an ancient blessing in Gallurese dialect. The characteristics of this wine echo all the flavours and aromas of its land of origin.

Grape variety: 100% Carignano

Vineyards: Sulcis

DOC: IGT Isola dei Nuraghi

Age of vineyards: 15-60+ years old

Aspect and altitude: east-south/east facing, 1-100m a.s.l.

Soil: sandy

Vine training system: head-trained and vertical trellis, 5,000 plants/ ha

Grape yield per hectare: 60-70 q/ ha

First vintage: 1999

No. bottles: 5,000-10,000

Release for sale: 3 years after harvest

Ageing potential: 8-10 years after release for sale

Colour: deep ruby red with intense purple hues

Aroma: very concentrated and vibrant, with hints of redcurrants, blackberries, blueberries, juniper berries, mint, coffee and chocolate.

Flavour: full, warm, rounded and juicy with ripe fruit. Lingering flavour leads to a mouthfilling finish sustained by considerable texture and finely woven tannins.