



**KHORISMA**

## **Tasting and Fact sheet** **Khōrisma - Carignano**

Intense and Profound Ruby Red Colour.

Concentrated, potent, fruity and vinous perfumes with a distinct sensation of cherry and prune marmalade.

Optimal softness and fusion between fruit and spice, chunky fruit, sensations of balsam amalgamated with blackberry and vanilla stemming from the wood.  
On the palate there is a superior softness only gently roughed out by the fine tannins which create an even more enjoyable and persistent sensation of mature fruit.

**First Year of Production : 2004**

**Total number of Bottles produced in 2005 : 12,000**

**Varieties : Carignano and Cabernet Sauvignon**

**Vineyards : Sardinia, Sulcis and Gallura**

**Exposition and Altitude : South East / East 20 / 120 meters above sea level**

**Soil : Sand, Clay and Calcium**

**Vine Training : Alberello and Spalliera, Guyot**

**Age of Vines : 15 – 25 years**

**Period of Harvest : mid September thru the beginning of October, hand picked**

**Pre-bottling Treatment : 50 % French Oak, 50 % stainless steel, temperature controlled**

**Malolactic Fermentation : Liberal**

### **Vinification :**

The must is macerated on the skins at a controlled temperature between 10 ° - 20 ° C. The must is inoculated by natural and selected yeasts in French oak and stainless steel tanks. The wine rests on its lees for a period of 6 – 10 months. Once bottled the wine will rest at least 6 months prior to be released onto the market.



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