

Saraja

Libaltai isola dei Nuraghi IGT Carignano

THE FACTS

COUNTRY: Italy
REGION: Sardinia
APPELLATION: Sulcis
CEPAGE: 100% Carignan
WINEMAKING: Manual harvesting in small boxes. De-stemming maceration: 14 days, paired with pumping over and rack and return. Clarification: static cold. Fermentation: in steel tanks 22/28 °C. Malolactic fermentation: complete. Elevage: 9 months in steel tanks to the natural filtration. Ageing in bottle: 2 months.
ALCOHOL BY VOLUME: 13.0%
AGING: 9 months in steel tanks. 2 months in bottle.
ANNUAL PRODUCTION: 15,000 Bottles

THE STORY

Saraja is a dynamic winery located in Sardinia's Gallura region, established by a team of five wine enthusiasts with deep roots in the industry. The estate encompasses 75 hectares, with 49 hectares dedicated to vineyards situated at elevations ranging from 300 to over 500 meters above sea level.

THE ADJECTIVES

OVERALL: Rich and intense
AROMAS / FLAVORS: Ripe fruit, maraschino cherries.
MOUTHFEEL: Soft and enjoyable with spicy notes.

