



PRODUCER PROFILE

Winery Owner(s):
Famiglia Demuro
Winemaker:
Mariolino Siddi
Winery Founded:
2001
Region:
Sardinia

WINE STORY

Caricagiola is a grape native to Sardinia that is especially suited for the terroir of the Gallura region on the northern tip of the island. Normally used in blends across the island, when vinified as a rosato, the grape displays clear hints of juniper and the quintessential Mediterranean scrub, which give the wine unique balsamic notes while maintaining the freshness of a rosato. Years of experience have taught the winery that a massal selection from old vines of Caricagiola and the special terroir of the Gallura region are components for a great rosato. "Gjola" is a nickname for the grape in the local dialect.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Arzachena - Gallura area
ELEVATION:	150 m.a.s.l.
SOILS:	Granitic and sandy
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	10 years
YIELD:	8,000 kg / hectare
GRAPES:	Caricagiola 100%
TYPE OF YEAST:	Selected
FERMENTATION:	50% whole cluster pressing, must stabilization for 10 days
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Yes
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	5 months
BOTTLE AGING TIME:	2 months
PRODUCTION:	16,000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	13%	TOTAL ACIDITY:	5.5
RESIDUAL SUGAR:	2 g/L	EXTRACT:	22