

ANDARAS

CARIGNANO DEL SULCIS DOC RISERVA

TECHNICAL DATA

Grape variety: 100% Carignano

Soil: Coastal soils of marine origins

Altitud: A few meters above sea level
(0-10 m a.s.l.)

Training system: Alberello (bush vines)

Vines: Ungrafted (own-rooted)

Average age: 60 years

Planting density: 8.000 vines per hectare

Yeald: 4 tons per hectare

IDENTITY

Old ungrafted (own-rooted) vines on coastal sandy soils near the sea.

A complex and structured expression of Carignano, where low vigour and reduced yields amplify the wine's depth and complexity, preserving its signature finesse and precision.

VINTAGE 2021

2021 - Finesse / Tension

A cooler, fresh season compared to average, with a slightly delayed spring and a ventilated. The slow, progressive ripening delivered a balanced profile of finesse and tension.

THE 2021 HARVEST DATA

Production: 1.073 bottles

Alcohol: 14% vol.

FOOD PAIRING

Grilled tuna

Traditional fish soup (tomato-based)

Grilled lamb

Aged pecorino cheese

