



sa Raja

SARDEGNA



CANNONAU DI SARDEGNA DOC

SA RAJA

GRAPES 100% Cannonau

REGION Ogliastra/Romangia, Sardegna

HARVEST First decade of September.

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: 2 months of batonnage on fine lees and 4 months in steel tanks to the natural filtration.
Ageing in bottle: 2 months.





ISOLA DEI NURAGHI IGT

SA RAJA

GRAPES 100% Vermentino

REGION Gallura, Telti - Calangianus (Olbia), Sardegna

ALTITUD From 400 m. a.s.l. to 500 m. a.s.l.

TRAINING SYSTEM Simple Guyot

SOIL TYPE Loamy sandy soil, granitic origin and clay and sandy with a large presence of quartz rocks, made of minerals as quartz, on a matrix made of fine grain to glass structure.

HARVEST Manual harvesting in small boxes. Second decade of September

WINEMAKING Manual harvesting in small boxes. Soft pressing in low temperature and short maceration.
Clarification: static cold.
Fermentation: in steel tanks 16/18 °C.
Duration of fermentation: 20 days.
Malolactic fermentation: none.
Elevage: 6 months on the lees.
Filtration: natural.
Ageing in bottle: 2 months

TASTING NOTES **COLOR:** Pale Pink color.
AROMA: Delicate with a lure of white peach.
TASTE: Smooth, charming and spicy





VERMENTINO DI SARDEGNA DOC

SA RAJA

GRAPES 100% Vermentino

REGION Telti - Calangianus (Olbia). Sardegna

ALTITUD From 325 m. a.s.l. to 500 m. a.s.l

TRAINING SYSTEM Simple Guyot

SOIL TYPE Loamy sandy soil, granitic origin and clay and sandy with a large presence of quartz rocks, made of minerals as quartz, on a matrix made of fine grain to glass structure.

HARVEST Manual harvesting in small boxes. First decade of September.

WINEMAKING De-stemming and soft pressing in low temperature.
Clarification: static cold.
Fermentation: in steel tanks 16/18 °.
Duration of fermentation: 15 days.
Malolactic fermentation: none.
Elevage: 6 months on the lees.
Filtration : natural.

TASTING NOTES **COLOR:** Straw yellow.
AROMA: Delicate with notes of myrtle and grass.
TASTE: Deep, intense with sea water notes.



CARICAGNO DEL SULCIS DOC

SA RAJA



GRAPES 100% Carignano

REGION Sulcis, Sardegna

ALTITUD 30 m. a.s.l.

TRAINING SYSTEM Simple Guyot

SOIL TYPE Loamy and clay soil, with sand and presence of shells made of schist and residue of basalt/andesite. High presence of calcium, magnesium, manganese and iron.

HARVEST Manual harvesting in small boxes. Last decade of September.

WINEMAKING De-stemming.
Fermentation: in steel tanks 22/28 °C.
Maceration: 14 days, paired with pumping over and rack and return.
Malolactic fermentation: complete.
Elevage: 9 months in steel tanks to the natural filtration.

TASTING NOTES **COLOR:** Dark ruby-red.
AROMA: Rich and intense, ripe fruit, marasca cherries.
TASTE: Soft and enjoyable with spicy notes.



VERMENTINO DI GALLURA DOCG

SARAJA



GRAPES 100% Vermentino

REGION Telti - Calangianus (Olbia), Sardegna

TYPE OF SOIL Sandy loam of granitic to clayey/sandy origin with a strong presence of quartz stones consisting of minerals such as quartz, on a base matrix ranging from a fine-grained to a glassy structure.

HARVEST First decade of September.

WINEMAKING Manual harvesting in small boxes.
De-stemming and soft pressing in low temperature.
Clarification: static cold.
Fermentation: in steel tanks 16/18 °C.
Duration of fermentation: 15 days.
Malolactic fermentation: none.
Elevage: 6 months on the lees.
Filtration: natural.
Ageing in bottle: 2 months.

