

Pusole Karamare 2021

Tech Specs

Type:	White Still Wine
Ingredients:	Cannonau bianco 100%
Region/Subregion:	Sardinia, Ogliastra IGT
Organic?	Yes
Sustainable?	yes
Certifications?	Eco Cert
ABV:	13%
A closer look...	
Total Production:	100 cases
Vineyard:	Lotzorai, Ogliastra, 50 metres above sea level
Soil:	The variety of soils is remarkable, ranging from shale soils rich in clay to soils of alluvial origin that are sandy and rich in stones
Age of Vines:	
Vineyard Size:	0.9 hectares
Climate:	Mediterranean with intense sea wind
Farming Methods:	Organic certified, less intervention with cover crop. Manual harvest first week of september
Fermentation Methods:	After crushing and destemming partially grapes, the spontaneous fermentation starts and maceration last for 10 days. They follow the same process of the red cannonau
Winemaker:	Roberto Pusole
Elevage:	aging 10 months in steel tank on fine lees.
Fining/Filtration:	no
Residual Sugars:	1.6 g/l
Acidity:	6.2 gl

All about this bottle

Karamare embodies all the essence of Sardinian land. A wine of great personality that comes from a winemaking of Cannonau Bianco, a rare Sardinian grape, born from the union of Cannonau with a grape called Galoppo. At the manual harvest and in crates, a fermentation with indigenous yeasts and a long maceration follows. Then it refines in steel tanks for several months. Pusole got the attention of Slow wine because of their project to save this local variety from extinction. The Karamare is orange-yellow. The nose highlights aromas ranging from fruit with yellow flesh, spice, to the Mediterranean, ending with honeyed notes and custard. At the sip it is amazing, soft, with a marked sapidity and minerality to close with a long finish of toasted hazelnuts.



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