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CANTINA GIBA



6 MURA ROSSO

CARIGNANO DEL SULCIS DOC RISERVA

TECHNICAL DETAILS:

Type of wine: Red
Grape: Carignano
Vineyard location: Giba, Masainas, Sant'Anna Arresi, Porto Pino
Exposition: South - South West
Altitude: 0-50 meters above sea level
Soil structure: Sand and clay loam
Vine Training: Typical Sardinian bush
Density: 5.000/7.000 plants per hectare
Grapevine age: 40-60 years
Grape per Hectare: 1500 - 4000 kg
Grape Harvest: End of August, beginning of September
Aging process: In 750 and 225 liters oak barrels at least 12 months
Bottle fining: Minimum 6 months
Number of bottles produced: 10.000
Formats: 75 cl – 150 cl

DESCRIPTION:

Very full bodied and concentrated Carignano, long term aging ability, made using fruit from ancient vines with really low yield by hectare. Deep red ruby color, powerful aromes and flavours full of mature red fruit and spices. Very elegant wine but austere, like the land where it comes from.

GAMBERO ROSSO



Doctor Wine by Daniele Cernilli
GUIDA ESSENZIALE AI VINI D'ITALIA 2017

94

Doctor Wine by Daniele Cernilli
GUIDA ESSENZIALE AI VINI D'ITALIA 2018

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Doctor Wine by Daniele Cernilli
GUIDA ESSENZIALE AI VINI D'ITALIA 2022

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Doctor Wine by Daniele Cernilli
GUIDA ESSENZIALE AI VINI D'ITALIA 2019

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Doctor Wine by Daniele Cernilli
GUIDA ESSENZIALE AI VINI D'ITALIA 2020

96



vino
GUIDA 2021
91/100

vino
GUIDA 2022
96/100

Le Guide de L'Espresso

6mura rosso

“Tra i 100 vini da conservare”

porto cervo
WINE & FOOD
FESTIVAL

6mura

“Miglior vino rosso sardo”



6 MURA BIANCO

CAGLIARI DOC VERMENTINO SUPERIORE

TECHNICAL DETAILS:

Type of wine: White

Grape: Vermentino

Vineyard location: Giba, Masainas, Sant'Anna Arresi

Exposition: South - South West

Altitude: 10-50 meters above sea level

Soil structure: Sand and clay

Vine Training: Espalier Guyot

Density: 5.000 plants per hectare

Grapevine age: 10-25 years

Yield per Hectare: 5000 kg

Grape Harvest: First half of September

Fermentation: Stainless steel tanks

Aging process: "Sur lie" for six months in Stainless steel vats and in the bottle for at least six months

Number of bottles produced: 4.000

Formats: 75 cl

DESCRIPTION:

Vermentino born from the heat of the Sulcis "terroir", with intense fruity flavours and soft toasty notes. Full bodied wine that maintains a crisp and fresh finish. Six Months maturation using traditional techniques and periodic battonage in Stainless steel vats. White wine with the right body to be served with any meal, but perfect with fish, vegetables or white meat dishes.





6 MURA ROSATO

CARIGNANO DEL SULCIS DOC

TECHNICAL DETAILS:

Type of wine: Rosè

Grape: 100% Carignano del Sulcis

Vineyard location: Giba

Exposition: South - South West

Altitude: 25-50 meters above sea level

Soil structure: sand and clay

Vine Training: Cordon Royat / bush

Density: 4.000/6.000 plants per hectare

Grapevine age: 10-25 years

Yield per Hectare: 6000 kg

Grape Harvest: End of September

Fermentation: Stainless steel tanks

Aging process: in 750 and 225 liters oak barrels at least 12 months

Bottle fining: Minimum 1 month in bottle

Number of bottles produced: 2.000

Formats: 75 cl

DESCRIPTION:

Light pink Carignano. Deep and sweet nose, full of red fresh fruit flavours. Soft on the palate with minerality and savoury notes. Perfect for an aperitif and with fish or white meat dishes.



SEIMURA ROSATO

IGT ISOLA DEI NURAGHI ROSATO SPUMANTE

TECHNICAL DETAILS:

Type of wine: Rosè
Grape: 100% Carignano del Sulcis
Vineyard location: Giba, Masainas, Sant'Anna Arresi
Exposition: South - South West
Altitude: 50 meters
Soil structure: Sand and clay
Vine Training: Cordon Royat / bush
Density: 4.000/6.000 plants per hectare
Grapevine age: 10-25 years
Yield per Hectare: 6000 kg
Grape Harvest: End of August, beginning of September
Fermentation: Stainless steel tanks
Second Fermentation (Metodo Classico): In the bottle
Aging process: Minimum 1 year in bottle
Number of bottles produced: 600
Formats: 75 cl

DESCRIPTION:

Sparkling Carignano, light pink in color. Intriguing nose with red fruit and vegetable notes. Dry and light with a concentrated minerality on the palate. Perfect for an aperitif and with fish or white meat dishes.



G ROSSO

CARIGNANO DEL SULCIS DOC

TECHNICAL DETAILS:

Type of wine: Red
Grape: Carignano
Vineyard location: Giba, Masainas, Sant'Anna Arresi
Exposition: South - South West
Altitude: 25-50 meters above sea level
Soil structure: Sand and clay
Vine Training: Cordon Royat / bush
Density: 4.000/6.000 plants per hectare
Grapevine age: 10-25 years
Yield per Hectare: 6000 kg
Grape Harvest: September
Fermentation: Stainless steel tanks
Aging process: A part of the wine in 750 and 225 liters oak barrels for at least 6 months and the rest of the wine in stainless steel vats.
Bottle fining: Minimum 3 months
Number of bottles produced: 60.000
Formats: 75 cl - 150 cl

DESCRIPTION:

Velvet and fruity Carignano, with red mature fruit and undergrowth flavours. Versatil enough to be enjoyed as an appetizer or on any occasion with any meal.





G BIANCO

CAGLIARI DOC VERMENTINO SUPERIORE

TECHNICAL DETAILS:

Type of wine: White
Grape: Vermentino
Vineyard location: Giba, Masainas, Sant'Anna Arresi
Exposition: South - South West
Altitude: 25-50 Meters above sea level
Soil structure: Sand and clay
Vine Training: Espalier Guyot
Density: 4.000 plants per hectare
Grapevine age: 10-20 years
Yield per Hectare: 6000 kg
Grape Harvest: End of August, beginning of September
Fermentation: Stainless steel tanks
Aging process: In the bottle
Number of bottles produced: 25.000
Formats: 75 cl

DESCRIPTION:

Charismatic Vermentino, with intense white and exotic fruit flavours. A full bodied wine that stands out for its freshness and drinkability.
Perfect as an aperitif or with sea food.





SEIPIÙ ROSSO

CARIGLIANO DEL SULCIS DOC RISERVA

TECHNICAL DETAILS:

Type of wine: Red

Grape: Carignano

Vineyard location: Giba, P.to Pino.

Exposition: South - South West

Altitude: 0-50 meters above sea level

Soil structure: Sand and clay loam

Vine Training: Typical Sardinian bush

Density: 5.000/7.000 plants per hectare

Grapevine age: 50-60 years

Yield per Hectare: 1500-2000 kg

Grape Harvest: End of September

Fermentation: Stainless steel tanks

Aging process: In 750 and 225 liters oak barrels at least 24 months

Number of bottles produced: 100/200 bottles (It depends of the year)

Formats: 75 cl

DESCRIPTION:

A wine of potent structure and significant tertiary notes coming from the refinement period in wood. This is a wine of meditation which recalls the sun, the sea and the land from which is comes.



SEIPIÙ BIANCO

VERMENTINO DI SARDEGNA DOC

TECHNICAL DETAILS:

Type of wine: White

Grape: Vermentino

Vineyard location: Giba, Masainas, Sant'Anna Arresi

Exposition: South - South West

Altitude: 10-50 meters above sea level

Soil structure: Sand and clay

Vine Training: Espalier Guyot

Density: 5.000 plants per hectare

Grapevine age: 25-50 years

Yield per Hectare: 3000 kg

Grape Harvest: First half of September

Fermentation: Stainless steel tanks

Aging process: "Sur lie" for six months in Stainless steel vats and evolution due to refinement in wood with a veil of "Flor" and in the bottle for at least six months

Number of bottles produced: 100/200 bottles (It depends of the year)

Formats: 75 cl

DESCRIPTION:

Vinification very similar to that of 6MURA Bianco.

This is a wine of great structure which posses signs of evolution due to refinement in wood with a veil of "Flor", one of a kind, surprising, produced using ancient techniques bringing together the historic Sardinian history of making Vernaccia and the Spanish Sherry production methods.

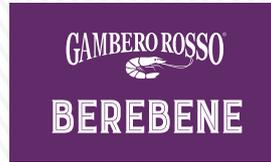


CANTINA GIBA

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Guida 2013 - 6mura 2009
Guida 2015 - 6mura 2010
Guida 2017 - 6mura 2011
Guida 2018 - 6mura 2012
Guida 2019 - 6mura 2015
Guida 2020 - 6mura 2016
Guida 2021 - 6mura 2017
Guida 2022 - 6mura 2018
Guida 2025 - 6mura 2021



Guida 2016 - Giba rosso 2012
Guida 2017 - Giba rosato 2015
Guida 2018 - Giba rosso 2016
Guida 2019 - Giba rosso 2017
Guida 2020 - Giba bianco 2018
Guida 2021 - Giba rosso 2019
Guida 2022 - Giba rosso 2020
Guida 2023 - Giba rosso 2021
Guida 2024 - Giba rosso 2021



Guida 2018 - 6mura rosso 2012
Guida 2019 - 6mura rosso 2015
Guida 2020 - 6mura rosso 2016
Guida 2021 - 6mura bianco 2019
Guida 2020 - 6mura rosso 2018

il Golosaño

Giba rosso 2012
"TOP HUNDRED"



6mura 2016
"Miglior vino rosso sardo"



GUIDA 2021
6mura rosso **91/100**
Giba rosso **95/100**
Giba bianco **90/100**
Giba rosato **90/100**

GUIDA 2022
6mura rosso **96/100**
6mura bianco **95/100**
Giba rosso **93/100**
Giba bianco **91/100**



Le Guide de
L'Espresso

6mura rosso
"Tra i 100 vini da conservare"



slow wine
guida 2020
VINO QUOTIDIANO





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