



Cannonau di Sardegna DOC Riserva



TYPE OF WINE

Still red wine

MAIN GRAPES

Cannonau

PRODUCTION AREA

Grapes coming from the vocated DOC area located in the territory of Sardinia Region (Central-Italy)

SOILS

In Sardinia the main feature is the good exposure and the good ventilation. Vineyards are located in the coastal plains with morenic and alluvial soils, as well as in the hills and highlands with calcareous and clayey terroir. A general good minerality due to the volcanic origin of the great part of the soils.

HARVEST

Second part of September, at latest beginning of October.

VINIFICATION

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks with frequent remontages and pumping over. Wine rests and refines for 24 months, at least 6 months in barrels, before bottling.

COLOUR

Deep ruby red with garnet hints

BOUQUET

Typical notes of ripe red fruits, plumb and black berry and the more typical myrtle. Ethereal notes of dried flowers, cacao and liquorice.

TASTE

Rich, warm, full and smooth, with a pleasant lightly tannic and bitter aftertaste

FOOD PAIRING

The taste is typical, dry, sapid, full and warm, soft and with a light bitter after taste, soft and sweet tannins.

SERVING SUGGESTION

Serve at room temperature

ALCOHOL CONTENT

14,0% vol

