



## 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

