

CANNONAU

CANNONAU DI SARDEGNA
Denominazione di Origine Controllata



Typical grape variety of Sardinia, here in Usini develops unique features that you find in this dry wine. It's warm and voluminous and it pairs with game dishes, roasts and aged cheeses.

Designation: still red.

Grapevine: Cannonau 100%.

Production area: hilly soils placed at about 200 meters above sea-level.

Soil composition: good calcareous structure associated to clayey fractions.

Training system: vertical shoot positioning. The pruning system is Guyot.

Productivity in grape - wine: nearly 70 q/ha - nearly 50 hl/ha.

Harvest time: 20th September - 30th September.

Wine-making: the grapes are destalked and crushed. The maceration on the skins lasts 8/10 days at the temperature of 25/28°C. The malo-lactic fermentation naturally occurs in autumn or in the spring following the harvest.

Refinement: the evolution takes place in steel tanks and in big wood casks, for minimum 6 months. It is bottled after a light filtration.

Organoleptical characteristics: the color is ruby with purple tinges. Medium intensity and persistence, large and composite bouquet with hints of ripe fruit, jam and blackberry, quince and plum. Dry, fruity, full bodied. It has got a very balanced acidity and soft tannins. Good persistence of taste and smell with a pleasant finish. Wine with good aging potential.

Organoleptical characteristics: first dishes from the tasty seasonings, roast of white and red meats not excessively fat, aged cheeses. The temperature of ideal service is of 16/18°C, uncorking the bottle half hour before pouring it.

Gradation: 14% vol.

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