



Cannonau



Denomination: Cannonau di Sardegna DOC

Grape blend: 100% Cannonau

Wine making process: Manually harvested fresh grapes are immediately separated from the stems, pressed and fermented on the skin

Visual evaluation: Light ruby red

Olfactory evaluation: Intense floral persistent aroma

General structure: Structured wine with good alcoholicity. A dry, smooth and fine wine.

Production area: Alghero DOC. North Sardinia.

Soil: Medium texture with limestone rock

Training system: Guyot

Vineyard age: 20 years

Yield per hectare: 60 ql/70 ql

Annual production: 5000 bottles

Fermentation: Activation of fermentation in steel temperature-controlled tanks. Maceration on the grape skins for 15 days

Sharpening: 24 months in steel and 5 months in bottle before the placing on the market

Drinkable until: Medium aging

Alcohol volume: 14% vol.