



# PALMALIAS

## SARDEGNA ITALIA



### CANNONAU

#### 2024

**NAME AND APPELLATION:**

Palmalias Cannonau di Sardegna Doc.

**GRAPE VARIETY:**

100% Cannonau.

**PRODUCTION AREA:**

the grapes come from vineyards located in southern Sardinia in an area that includes Sarcidano, Campidano, Marmilla, and Barbagia.

**NUMBER OF BOTTLES PRODUCED:**

60,000

**VINIFICATION:**

the grapes are destemmed and then crushed, with light breaking of the berry. The must is then driven into stainless steel tanks and inoculated with select yeasts to initiate fermentation. Once fermented, the wine soaks on its skins for approximately 10 more days.

**AGING:**

70% in stainless steel, 30% in wood.

**AGING CAPACITY:**

over 5 years.

**TASTING NOTE:**

a ruby red wine with elegant transparency. Wild berries, with a distinctive hint of fresh raspberry and freshly picked blueberries, prevail on the nose, soon followed by resinous balsamic notes, like myrtle and wild olive, reminiscent of the Sardinian Mediterranean scrub. A silky tannin palate, and a finish that evokes rhubarb roots with a fruity underbrush note.

**SUGGESTED PAIRINGS:**

moderately-aged cured meats and cheese, as well as fatty fish like eel, mullet, and tuna.

**SERVING TEMPERATURE:**

14 °C in summer, 18 °C in winter.



Red

750 ml

13%