

CANNONAU

di Sardegna DOC
2023



Name and appellation: Cannonau di Sardegna DOC.

Grape variety: 90% Cannonau, 10% Tintillu.

Vineyards extension and bottles produced: 12 hectares, 60,000 bottles.

Exposure: south/west.

Soil: the Sedda Sa Figu vineyard (Cannonau) has sandy-loam soil that gives the wine elegance and freshness. The Anfiteatro vineyard rises in a southward valley that features more clayey soils, and is subject to light winds: this adds complexity, fruitiness, and structure.

Planted: 2002-2005

Density: 5600 vines per hectare.

Training system: Guyot and, to a lesser extent, spurred cordon.

Yield: 1.5Kg of grapes per vine.

Harvest: manual, in crates.

Vinification: destemming is followed by crushing with light breaking of the grape. A small part of the must is transferred to 1000lt underground amphorae for fermentation. The naturally controlled temperature and small masses present in vinification allow maceration on the skins to continue for 20 to 25 days. The remaining must ferments in controlled temperature steel tanks. Fermentation takes place in compliance with the Biointegrale standards, without the use of enzymes or selected yeasts.

Aging: 80% in steel tanks, 20% in second and third passage barriques for 8 months.

Aging capacity: at its very best within 5 years from the harvest.

Tasting notes: appreciable wild berry notes combine splendidly with hints of dark chocolate and tobacco. Soft tannins on the palate and a good concentration, finely balanced by a pleasing acidity.

Recommended pairings: it is a young, fresh, rounded, and lively wine, ideal with appetizers and first courses.

Serving temperature: 14-16 °C in summer, 18 °C in winter.



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Red



750 ml



14%