CANNONAU

di Sardegna DOC Riserva

2023

OLIANAS
Sardegna - Italia

Name and appellation: Cannonau di Sardegna DOC Riserva.
Grape varieties: 100% Cannonau.
Vineyards extension and bottles produced: 1.5 hectares, 5,000 bottles.
Exposure: south/west.
Soil: highly calcareous soil with a clayey-loamy texture (Ruina Figu vineyard).
Planted: 2002.
Density: 5600 vines per hectare.
Training system: Guyot and, to a lesser extent, spurred cordon.
Yield: about 1Kg of grapes per vine.
Harvest: manual, in the first ten days of October. Grapes are subject to a double selection process and then gathered in crates.
Vinification: after destemming and soft crushing, the must is transferred into 10hl earthenware amphorae for fermentation. In compliance with the standards of the Biointegrale method, fermentation is activated naturally, without selected yeasts, activators, or enzymes. This vintage macerated on skins for 30 days, with manual punching down occurring two to three times a day. The wine is then transferred to above-ground amphorae placed in a naturally heated room, for malolactic fermentation.
Aging: in 10hl barrels for 20 to 24 months.
Aging capacity: over 10 years.
Tasting notes: intense aromas of red berries and spicy hints of myrtle and cocoa. The mouthfeel is powerful, warm, and enveloping, with round thick tannins, balanced by a pleasant acidity. The extended finish allows for a slightly sweet flavor and balsamic nuances, supported by a pleasing sapidity.
Suggested pairings: powerful and structured, it goes well with red meat entrées, game and aged cheeses. Try it with lamb chops or myrtle-seasoned roast suckling pig.
Serving temperature: 16 °C in summer, 18 °C in winter.

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Red | 750 ml | 13,5%

FAMIGLIA CASADEI