CANNONAU

di Sardegna DOC

2025

LE ANFORE





Name and Appellation: Cannonau di Sardegna DOC.
Grape variety: 100% Cannonau.
Vineyard extension and number of bottles produced: 1.2 hectares, 6.000 bottles.
Exposure: south/east.
Soil type: sandy-clayey soils derived from limestone and basalt.
Planted: 2016.
Density: 5.300 vines per hectare.
Training system: Guyot.
Yield: 1.2 Kg per vine.
Harvest: manual, with a meticulous selection of the clusters.
Vinification: 100% in terracotta amphorae. Fermentation and maceration with the grape skins for 30 to 40 days, depending on the vintage.
Refinement and aging: in terracotta amphorae for 6 months, plus another 4 months in the bottles.
Aging capacity: over 10 years.
Tasting notes: a deep ruby red, on the nose, it displays powerful notes of fresh blueberry, cherry, and raspberry juice followed by a medley of violet, red rose, and carnations, with hints of Calabrian licorice, Sichuan pepper, myrtle, and black mulberry. On the palate, one perceives the flavor of fresh, fragrant fruit, excellent vinosity, and spicy, peppery notes. The finish is full and enveloping, with the great persistence of freshly squeezed fruit and licorice root.
Suggested pairings: roast pork, lasagna with meat sauce, baked vegetable millefeuille served with fondue.
Serving temperature: 16 °C in summer, 18 °C in winter.

Biointegrale

Biologico

Red | 750 ml | 13,5%