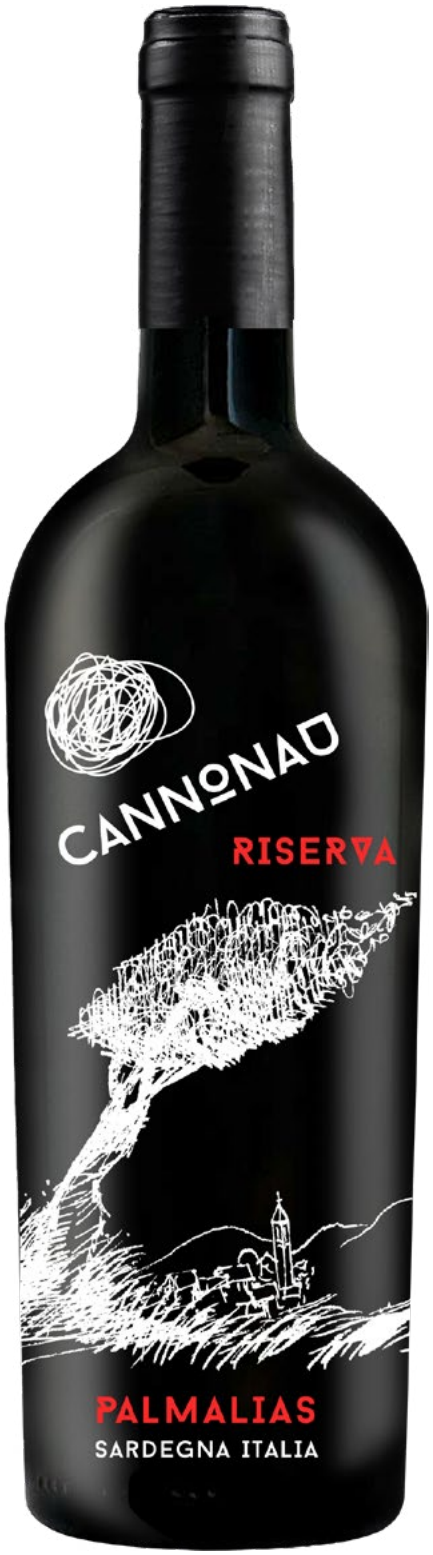
PALMALIAS

SARDEGNA ITALIA

CANNONAU RISERVA

2021



NAME AND APPELLATION:
Palmalias Cannonau di Sardegna Riserva 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:
20,000

VINIFICATION:
after careful sorting of the clusters, the grapes are destemmed and crushed, with light breaking of the berry. The must is then driven into small 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:
in wood, for at least 15 months.

AGING CAPACITY:
over 10 years.

TASTING NOTE:
ruby red with garnet highlights. On the nose, it reveals its complexity through hints of ripe red fruit, such as black cherry juice and plum jam, underbrush, blooming red flowers, noble spices such as cloves, cinnamon, and hints of medicinal herbs. In the mouth, it is a perfectly balanced red: it manifests its full structure and envelops the palate softly. The tannin is elegant and suited to evolution.

SUGGESTED PAIRINGS:
cured meats, medium-aged and mature cheese. First courses with meat sauce, even those that are flavorful or spicy, game, grilled, or braised, red meat.

SERVING TEMPERATURE:
14 °C in summer, 18 °C in winter.

Red | 750 ml | 14%