

## Corona Majore

Cannonau di Sardegna DOC Riserva

The name of this wine is taken from the site where the Tenute Soletta's first vineyards were located.

**Typology:** Still red reserve

**Grape variety:** 100% Cannonau

**Location of the vineyards:** Corona Majore, Florinas (SS)

**Exposure:** North/East

**Altitude:** 400 m asl

**Soil:** Sandstone, chalky and sandy

**Training method:** Spurred cordon and Guyot

**Plant density:** 5000 plants per hectare

**Planting year:** 1965

**Yield per hectare:** 80 quintals

**Harvest period:** October

**Harvest method:** By hand with 15Kg cases

### WINEMAKING

**Vinification:** Maceration on skins for 20 days

**Ageing:** 12 months on the lees in steel barrels, 18 months of ageing in barriques

**Alcohol content:** 14.5% Vol

### TASTING

**Colour:** Intense, clear ruby red

**Aroma:** Strong and pronounced bouquet, with good typicality and articulated by aromatic nuances of black and red berried fruits with balsamic notes

**Taste:** Mediterranean profile, spicy and warm with a strong sensation of softness, rich in extractive matter, good structure, balanced and intense

### SERVING

**Food pairings:** It goes perfectly with grilled red meats, first courses with game sauces or mature cheeses

**Serving temperature:** 16/18°C



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