

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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