

## Sardo

### Cannonau di Sardegna DOC

When it comes to Sardinia, its people and its millennia of history, Cannonau is the key symbol. The outline of a nuragic village is shown on the label.

**Type:** Still red

**Grape variety:** 100% Cannonau di Sardegna grapes

**Location of the vineyards:** Su Frigadore, Florinas (SS)

**Exposure:** North/East

**Altitude:** 400 m asl

**Soil:** Sandstone, chalky and sandy

**Training method:** Spurred cordon

**Plant density:** 5000 plants per hectare

**Planting year:** 2002

**Yield per hectare:** 90 quintals

**Harvest period:** September-October

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

#### WINEMAKING

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

**Ageing:** 24 months on the lees in steel barrels

**Alcohol content:** 13.5% Vol

#### TASTING

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**Colour:** Intense, clear ruby red

**Aroma:** Notes of coffee, plum and ripe red fruits

**Taste:** The tannins are well integrated and in good balance, a powerful but elegant wine

#### SERVING

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

**Serving temperature:** 16/18°C

