
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

Vinification: Maceration on skins for 20 days

Ageing: 24 months on the lees in steel barrels

Alcohol content: 13.5% Vol

TASTING

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

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

Serving temperature: 16/18°C



LINEA SARDO