



CANNONAU DI SARDEGNA RISERVA

Denominazione Di Origine Controllata



Cannonau is one of the oldest vines in Sardinia and it's now clear its Nuragic origin which is around 1200 b.C. To the seed discovered, dated and studied by the Milan University that puts Cannonau ahead of any compared or similar grape we dedicate the label of this wine, with the shape of a Nuraghe, to the most

important one. Su Nuraxi di Barumini a small town 20 km north of our winery is the monument symbol of Sardinia and of its ancient civilization nuragica. A world heritage site by UNESCO, for a world class site.

Grapes - Cannonau 100%.

Vineyards and training method - "Is Crabilis" (Ussana).

Age of vineyard - 45 years.

Yield - 60 quintals/hectare.

Soil type - Clayey, calcareous of medium hill rich in texture 150/180 m. above the sea level.

Vinification, Maturation, Ageing - manual harvest in the very early morning. Maceration on the skins at controlled temperature for ten days. At the end of the alcoholic fermentation the malolactic one takes place and then the refinement for twelve months in three

thousand liters French oak barrels followed by three more months in stainless steel vats and four more in bottle.

Tasting notes - Dark ruby red, almost impenetrable, intense notes of little red fruits, blackberry and red cherry jam i, together with fine spicy notes. Smooth, elegant tannins, full body, enveloping. Long finish.

Matching and service - Grilled or braised red meats; savoury, spicy main courses, seasoned cheeses.

