



CENTOSERE CANNONAU DI SARDEGNA

Denominazione Di Origine Controllata

Cannonau is the King, the Prince and the Vassallo of Sardinia... its origin is controversial and the daughter of a thousand bell towers. A thousand theories never confirmed that give it as imported by the Spaniards on the island during their dominion around 1400 and instead the studies confirmed and only quietly disclosed on Cannonau seeds found in a nuraghe and dated 1200 BC which confirm its Sardinian origin, true. It is certainly part of the Grenache grape family, but it is certainly different from stating that it is the father-family just as it is true that all children are unique and never the same. Centosere is Cannonau di Sardegna, son of Sardinia, proud, strong and at the same time gentle and elegant, determined. It makes you slowly discover the scents

of myrtle, a walk in the woods of Sardinia, a berry of strawberry tree and that sudden gust of wind full of salt from the sea, which on the island is never far away, which pricks your nose like the black pepper and that comes to you even when you are up in the mountains. Centosere is a gentleman, a gentleman in an evening dress who accompanies you around the world, capable of sharing an important and elegant evening with you and others ... Centosere is a gentleman who, proud, at a table overlooking the Eiffel Tower of Paris or Central Park, he answers firmly "Yes" when asked "are you Sardinian?".

The image on the label is a work of art signed by Maria Jole Serrelli. Elegance.

Grapes - Cannonau 100%.

Vineyards and training method - Vineyard "Is Crabilis" (Serdiana) and "Acquasassa" (Ussana), low espalier, traditional alberello.

Age of vineyard - 40 years.

Yield - 80 quintals/hectare.

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

Vinification, Maturation, Ageing - The grapes, after a soft pressing are left to macerate with the addition of selected yeasts for about 6/7 days. After the maceration, the fermentation continues at a controlled temperature. At the end of the fermentation the refinement continues in cement and stainless steel tanks for about

six months, afterwards it is bottled and refined for 2/3 months in the bottle, before being put on the market.

Tasting - Intense ruby red colour with violet hints, very clear. Very intense, fresh and immediate aroma with notes of ripe red fruits and vegetables. Dry and smooth to the palate, good structure and nose-palate persistence.

Matching and Service - Cold meats starters, main courses with savoury seasonings, white and lean red meat, medium seasoned cheeses. Serve at 16°/18° C. uncorking at least 30 min before pounding.

