

ANTIGGU RISERVA

CANNONAU DI SARDEGNA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 1 ha
Green Status: integrated agriculture
Soil composition: sandy
Training method: espalier
Elevation: 230 ft a.s.l.
Exposure: South-West/North-East
Vines age: 15 years
Harvest time: first week of October
First vintage: 2019
Production: 2,500 bottles



WINEMAKING & AGING

Varietal composition: 100% Cannonau
Fermentation

Container: stainless steel tanks
Length: 10 days
Temperature: 72-77 °F

Maceration

Technique: classical red vinification
Length: 9 days

Malolactic fermentation: yes

Aging

Container: 500 l tonneaux
Wood: French oak
Length: 2 years
In bottle: 6 months



TECHNICAL DATA

Alcohol: 15.45%
Residual sugar: 0.5 g/l
Acidity: 5.2 g/l
Dry extract: 33 g/l



FOOD PAIRINGS

Excellent with dishes based on red meat, game, stewed meat, and well-aged cheeses. Serve at about 16-18°C.



TASTING NOTE

Ruby red with good intensity and purple reflections. The aromas are intense, very fine, and complex, with distinct balsamic, spicy, and varietal reminders. The palate is structured, warm, enveloping, soft, and sapid, with a fresh and persistent finish.

PRODUCER PROFILE

Estate owned by: Alessandra Seghene
Winemaker: Gianni Gasperi & Mauro Murgia
Total land under vine: 20 ha
Winery production: 80,000 bottles
Region: Sardinia (Italy)

