

CANNONAU

CANNONAU DI SARDEGNA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 3 ha
Soil composition: sandy to clayish
Training method: spurred cordon
Elevation: sea level
Exposure: North-South
Vines age: 13 years
Harvest time: end of September
First vintage: 2007
Production: 20,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Cannonau
Fermentation

Container: stainless steel tanks
Length: 10 days

Maceration

Technique: on the skins
Length: 10 days

Aging

Container: 25-50-100 hl stainless steel tanks
Length: 8 months
In bottle: 4 months



TECHNICAL DATA

Alcohol: 14.8%
Residual sugar: 0.8 g/l
Acidity: 5.1 g/l
Dry extract: 32 g/l



FOOD PAIRINGS

Pairs well with fatty fish such as tuna, swordfish, mackerel, sardines, and anchovies. Excellent with fish pasta in red sauce, lamb ribs with herbs, and grilled pork (Sardinian suckling pig).



TASTING NOTE

Ruby-red color.
Intense, with sweet notes of ripe red fruit reminiscent of Maraschino cherries under spirits, lightly spiced. Powerful and warm wine that is soft yet intense in the mouth, with persistent aromas; balanced, with a developed structure and nuanced layers that can be attributed to its rich terroir.

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)

