

NURAGHE CRABIONI

CANNONAU DI SARDEGNA DOC

Overlooking the Asinara Gulf, Nuraghe Crabioni is a 86-acre property in the celebrated province of Sorso (SS), which is historically renowned for its viticulture.

The vineyard benefits from its unique location, enjoying both warm southern winds and cooling maritime breezes. Nuraghe Crabioni wines flaunt a balanced, but distinct character.

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 and intense in the mouth with persistent aromas; balanced with developed structure and nuanced layers that can be attributed to its rich terroir.



FOOD PAIRINGS

Pairs well with fatty fish such as tuna or swordfish, mackerel, sardines and anchovies.

Excellent with fish pastas in red sauce, lamb ribs with herbs and grilled pork (Sardinian suckling pig).



VINEYARD & PRODUCTION INFO

Vineyard appellation: Cannoanu di Sardegna DOC

Vineyard location: Sorso

Vineyard size: 3 Ha

Soil composition: sandy to clayish

Training method: spurred cordon

Elevation: sea level

Vines/hectare: 6.250 Ha

Exposure: North-South

Vine age: 13 y

Harvest time: end of September

First vintage: 2007

Production: 20.000



WINEMAKING & AGING

Varietal composition: 100% Cannonau

Fermentation container: stainless steel tanks for 10 days

Maceration technique: on the skins for 10 days

Type of aging container: stainless steel tanks of 25, 50, 100 HI

Length of aging: 8 months

Length of bottle aging: 4 months



TECHNICAL DATA

Alcohol: 14,8%

Residual sugar: 0.8 g/L

Acidity: 5.1 g/L

Dry extract: 32 g/L



PRODUCER PROFILE

Estate owned by: Nuraghe Crabioni Società Agricola

Winemaker: Gianni Gasperi

Total acreage of wine: 86 Ha

Winery production: 80.000-100.000 bottles

Region: Sardegna



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viaswine.com | @viaswine
875 6th Ave Suite 15 New York,
New York 10001