



## **CANNONAU DOC SARDEGNA**

**VARIETAL COMPOSITION:** Cannonau

**APPELLATION:** Sardegna DOC

**PRODUCTION AREA/ORIGIN:** Sardegna

**VINIFICATION:**

Traditional red wine vinification at a controlled temperature between 25° and 27° C.

**HARVEST DATE :** October

**CELLARING:** 4 years

**ALCOHOL CONTENT :** 13% Vol.

**TOTAL ACIDITY (as tartaric acid):** 5,20 g/l

**REDUCING SUGAR:** 3-5 g/l

**TASTING NOTES:**

Typical wine from Sardinia, it has a deep ruby red colour that leads to the ripe fruit palate with hints of sweet spices. The wine finish is well balanced with soft tannins and good acidity.

**CULINARY SUGGESTIONS:**

It matches well with red meats and hard aged cheeses.

**SERVING TEMPERATURE:** 18- 20° C