Cannonau DOC Sardegna



TYPE OF WINE

Still red wine

MAIN GRAPES

Cannonau

PRODUCTION AREA

Grapes coming from the vocated DOC area located in the territoy of Sardinia Region (Central-Italy)

SOILS

In Sardinia the main feature is the good exposure and the good ventilation. Vineyards are located in the coastal plains with morenic and alluvial soils, as well as in the hills and highlands with calcareous and clayey terroir. A general good minerality due to the volcanic origin of the great part of the soils.

HARVEST

Second part of September, at latest beginning of October.

VINIFICATION

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks with frequent remontages and pumping over. Wine rests and refines for at least 12 months before bottling.

COLOUR

Deep ruby red

BOUQUET

Typical notes of ripe red fruits, plumb and black berry and the more typical Sardinian myrtle.

TASTE

Rich, warm, full and smooth, with a pleasant lightly tannic and bitter aftertaste

FOOD PAIRING

The taste is typical, dry, sapid, full and warm, soft and with a light bitter after taste, soft and sweet tannins.

SERVING SUGGESTION

Serve at room temperature

ALCOHOL CONTENT

13,5% vol

[Bordolese standard (75 cl)], [13,5% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI
SPUMANTI S.P.A.

Stabilimento di Campogalliano
Via S.Ferrari 44
41011 Campogalliano (MO)