



CANNONAU DI SARDEGNA DOC

Classification: Cannonau di Sardegna D.O.C (Controlled designation of origin)

Grape varieties: Cannonau 100%

Place of origin: Is Crabilis estate – Ussana

Soil: clay-limestone soil at about 160 meters above sea level

Climate: mediterranean, mild winters with limited rainfalls; sunny and windy summers

Average age of the vineyard: 25 years

Training system: espaliered bushes.

Implantation density of 5000 plants per ha and production of 50-60 quintals

Harvesting: by hand, in small baskets of 20 kg each ones and grapes selection in the wine cellar. Season: last week of October

Winemaking procedure: Long fermentation-maceration for about 30 days at controlled temperature 25°; malolactic fermentation and following refinement of only first press wine in stainless steel temperature-controlled vats in order to enhance its original characteristics.

Tasting notes:

Colour: Intense ruby red

Nose: slightly spicy with hints of very ripe red fruit

Palate: well-structured, warm and persistent

Storage: protected from light/ controlled light, horizontal bottle, constant temperature 17°C, Humidity 70%. Serving temperature 16°

Food Matches: cured meats, first courses with tasty condiments, sardinian Pecorino cheese with medium or long matured. Roast pig or lamb with mirtle and juniper berries, beef with sauce and wine.