

SARTIGLIA

CANNONAU DI SARDEGNA DOC

Grapes

Cannonau and other local red grapes.

Production area

Terre di Ossidiana, Monte Arci.

Altitude

Up to 200 metres above sea level.

Climate

Typically Mediterranean, with mild winters, limited rainfall and very warm and breezy summers.

Soil type

Volcanic origin.

Vine training

Espalier (spurred cordon).

Grape yield per hectare

70/80 quintals.

Vinification

Pressing, fermentation with maceration of the skins for up to 10 days, soft pressing.

Ageing

In steel, 6 months in second passage barrique and a few months in the bottle.

Colour

Deep ruby red with garnet nuances.

Aroma

Intense and elegant with ample notes of red fruits, balsamic notes, closing with touches of myrtle and Mediterranean scrub.

Tasting Notes

Decisive mouthfeel, persistent fruity notes, rich in smooth and enveloping tannins.

Serving temperature

14°/16°C.

Pairings

Goes well with grilled meats and meaty pasta dishes, or try with flavourful fish stews.

Harvesting

Last 20 days of September.

Formats

0.375 l - 0.75 l

