CANNONAU DI SARDEGNA RISERVA DOC

CANNONAU RISERVA

Grapes	Cannonau 100%
Origin	Alghero
Cultivation systems	Spurred cordon
Plant density	4000 plants per hectare
Yield	90 quintals of grapes per hectare
Average age of vines	18 years
Vinification	Fermentation in stainless steel at a controlled temperature from 18° to 28°C.
Malolactic fermentation	Yes
Ageing	24 months of which at least 12 in big barrels

375ml 750ml 1500ml

Cannonau is the oenological nexus of Sardinia, and perhaps of the entire mediterranean basin. Sella & Mosca lavishes extra care on it, cultivating it in the warm and sandy seaside vineyards and the harsh and rocky inland soils of the hills.
It is fermented and macerated on the skins and aged in oak barrels for at least 6 months, then cellared for 2 years, which favors the development of its classic mediterranean characters. The ruby red color with garnet hues, translucent and brilliant, announces bright, mature and refined aromas. The fresh scent of violet is perfectly integrated by notes of jam, plums, blackcurrants and oriental spices. The palate is solid, wellstructured and warm in its embrace, but always well-balanced, thanks also to fresh bursts of balsam and medicinal herbs and berries. The aftertaste presents toasted hints before returning to the spice route.

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CASA FONDATA NEL 1899