

CANNONAU DI SARDEGNA DOC MEDEUS

Grapes	Cannonau 100%
Origin	Sardinia
Cultivation systems	Spurred cordon
Plant density	4444 - 4545 vines per hectare
Yield	90 quintals of grapes per hectare
Average age of vines	15 years
Vinification	Maceration for 15 days with fermentation at a controlled temperature between 18°C to 28°C
Malolactic fermentation	Yes
Ageing	The wine is aged for several months in stainless steel
Alcoholic content	14 %
Total acidity	5 g/l



750ml

Medeus, our Cannonau, stands out for its finesse and elegance. It comes from warm, sandy soils and vineyards not far from the sea and caressed by the northeast wind. It expresses the youngest and fruitiest notes of the vine, making it intense and warm, and combines delicate floral and ripe fruit sensations with the more classic hints of Mediterranean vegetation. Its brilliant ruby-red colour, the intense aromas of red jam accompanied by slight balsamic notes and the fresh, savoury flavour, with light, soft and enveloping tannins, all come together to yield a full, robust, warm, balanced wine with good freshness and depth. The finish is long and silky in texture.

