

CANNONAU DI SARDEGNA DOC MUSTAZZO

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| Grapes | Cannonau 100% |
| Origin | Sardegna |
| Cultivation systems | Sapling grown grapes |
| Plant density | 5050 vines per hectare |
| Yield | 55 of grapes per hectare |
| Average age of vines | 60 years |
| Vinification | Destemming with extra soft pressing; fermentation at controlled temperature and delastage |
| Malolactic fermentation | Yes |
| Ageing | Ageing in wood and cement. |
| Alcoholic content | 15.5 % |
| Total acidity | 5 g/l |



750ml

Mustazzo is a Cannonau with a Barbagian pedigree, grown by ancients' hands and respectfully vinified by Sella & Mosca's winemakers. The varietal originated and is still grown in central Sardinia, where, at elevations of over 600 meters above sea level, major day-night temperature differentials preserve the grape's wealth of fruit and tannin, and the centennial vines yield only a few hectoliters per hectare.

The fruity notes of blackberry and undergrowth unfold side by side with myrtle sensations and light spices. Fresh and dynamic taste, to the rhythm of captivating tannins and an outstanding acidity which accompanies and supports the long, meaty and sapid finish.

