

CANNONAU DI SARDEGNA DOC

CANNONAU

Grapes	Cannonau 100%
Origin	Alghero
Cultivation systems	Spurred cordon
Plant density	4000 vines per hectare
Yield	90 quintals of grapes per hectare
Average age of vines	18 years
Vinification	Fermentation at controlled temperature.
Malolactic fermentation	Yes
Ageing	Part of the wine ages for 8 month in big barrels, the remaining part ages in stainless steel and cement vats.
Alcoholic content	13 %
Total acidity	5.2 g/l



750ml

A varietal and a wine that symbolizes Sardinia, Cannonau is one of the crown jewels of Sella & Mosca. Cultivated with extra care, it enjoys the warm, sandy soils it grows in, swept clean by the prevailing northeast wind. A wine that expresses intensity and warmth, combining delicate floral and ripe fruit notes with the more classic ones of Mediterranean vegetation. The brilliant ruby red color heralds an ample and complex bouquet, in which violet, rose, cherry and currant encounter elegant nuances of spice. In the mouth the wine is full, robust, warm and generous yet well balanced, fresh and deep. The finish is persistent, with a silky texture.

