



# su'entu



## CANNONAU DI SARDEGNA DOC

### GRAPE VARIETIES

Cannonau 100%.

### AREA OF PRODUCTION

Marmilla.

### CLIMATE

Temperate-warm, with mild winters and hot summers with little rainfall.

### SOIL

Clayey with presence of limestone.

### TRAINING OF VINES, DENSITY PER HECTARE

Approximately five thousand vines, spurred cordon (*Guyot* pruning system).

### GRAPE YIELD PER HECTARE

80 quintals.

### HARVESTING

By hand in crates, from the middle to the end of september.

### VINIFICATION

Destemming-crushing, fermentation in steel at 25°C and maceration for 7 days, soft pressing.

### MATURATION

In casks with second/third passages and steel for 5 months.

### VISUAL ANALISYS

Ruby red with orange glints.

### OLFACTORY ANALISYS

Nose inviting, flowers and red fruits emerge, the final resin sweet.

### TASTING ANALISYS

Good drinkability and freshness, soft tannins and floral.

### PAIRINGS

A wine that goes well with all dishes, from appetizers to first courses, half-ripe cheeses.

### SERVICE TEMPERATURE

15-16 °C, serve preferably in big glasses.

