

# su'entu



## SU'ANIMA Cannonau di Sardegna DOC

### VARIETAL COMPOSITION

Cannonau.

### VINEYARD LOCATION

Sardinia.

### CLIMATE

Mediterranean: mild winters and hot summers with low rainfall.

### SOIL TYPE

Clay with limestone deposits.

### PLANTING DENSITY AND TRELLISING/TRAINING SYSTEM

Approximately 5,000 vines per hectare, vertical trellis, cordon spur/Guyot pruning.

### HARVESTING

Grapes are hand picked into small containers mid to end of September.

### WINEMAKING

Destemming and crushing of the grapes followed by fermentation and maceration in steel for 7 days at controlled temperature (77 °F / 25 °C).

Gentle pressing.

### MATURATION/AGING

12 months in pre-used small oak barrels followed by 2 months of bottle aging.

### APPEARANCE

Ruby with orange tinges.

### AROMAS

This wine reveals enticing floral notes and red berry aromas joined by sweet resina on the finish.

### PALATE

The palate is accessible with a lovely freshness supported by softened, floral tannins.

### FOOD PAIRING

Food-friendly wine. Try it with savory starters or first courses. Recommended with semi-aged cheeses.

### SERVING TEMPERATURE

Serve at °F 59-61 (15-16 °C) in wide-bowled glasses.



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO UE N. 1308/13  
A CAMPAIGN FINANCED ACCORDING TO (EU) REGULATION N. 1308/13

Su'entu Agricola srl • s.p. 48 Km 1,8 • 09025 Sanluri (CA) Italia  
info@cantinesuentu.com • www.cantinesuentu.com • Facebook: cantinasuentu