

su'entu



SU'ANIMA Cannonau di Sardegna DOC

GRAPE VARIETY

Cannonau.

INTRODUCTION

Su'anima originates from South-facing vineyards on sandy soils at an altitude of about 260 masl.

The vines are trained on the spurred cordon system with a density of 4500 plants/hectare.

HARVESTING

The grapes are harvested starting from early September; the grapes are picked during the night to protect them from the daytime heat.

PRODUCTION METHOD

The Su'anima wine-making process is one of alcoholic fermentation with moderate maceration (7-10 days), during which gentle pumping-over is performed to increase polyphenol and anthocyanin extraction. The process takes place at a temperature of 22/24 °C to conserve more of the fresh berry aromas. Malolactic fermentation occurs in steel at a temperature of 18/20 °C.

AGEING

The entire mass is aged in steel vats, followed by ageing of one year in the bottle.

RECOMMENDED WITH

An extremely adaptable wine. From cured meats to highly flavoured hors d'oeuvres, from pasta dishes to medium-mature cheeses. Delicious with slightly spicy Sardinian fregula pasta with seafood.

SERVING TEMPERATURE

15-16 °C

BOTTLE SIZES

0,375 l – 0,750 l – 1,5 l

