



## TÈRRUAS CANNONAU

### Cannonau di Sardegna DOC Riserva

#### GRAPE VARIETY

Cannonau.

#### PRODUCTION ZONE

Sardinia.

#### CLIMATE

Temperate - Warm with mild winters and hot summers, with low rainfall.

#### TERRAIN

Sandy soils at an altitude of about 330 metres above sea level, south-facing and ideal for grape-growing.

#### VINE TRAINING SYSTEM:

4500 vinestocks per hectare, counter-espalier vineyard trained on the spurred cordon system.

#### HARVESTING

The grapes are harvested in the first ten days of September. Grapes are picked, strictly by hand, in the early morning to protect them from the daytime heat, and placed in crates.

#### WINE-MAKING AND AGEING

After picking, the grapes are cooled to a temperature of 8/10 °C and processed the next day, to conserve the aromas inside the skin. 85% of grapes are processed using crusher-destemmers, while the remaining 15% are kept on the stem during wine-making. This is followed by pre-fermentation maceration ("cold soaking") for 48 hours, during which only the polyphenol component is extracted. After 48 hours the juice is warmed to a temperature of 18/20 °C to start alcoholic fermentation, which lasts about 8-10 days. Once fermentation is complete, the wine matures in French oak barrels, where it undergoes a malolactic fermentation process lasting about 6 months. At the end of this time it is transferred to monolithic goblet-shaped TULIPE concrete vats. This is followed by bottling and the wine completes its ageing in the bottle.

#### RECOMMENDED WITH

As hors d'oeuvres, it is excellent with lamb tartare, amongst pasta and rice dishes it is delicious with pecorino cheese and oregano risotto, and as meat course it goes wonderfully with roast guinea-fowl breast; for sides, try it with cauliflower sautéed in butter and served sliced.

