

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

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