



# CANNONAU

2017 CANNONAU DI SARDEGNA DOC

## APPELLATION

Cannonau di Sardegna DOC

## VARIETAL

95% Cannonau, 5% Tintillu

## VINEYARDS

Planted in 2002-2005 with a southwest exposure  
30 acres planted, 2,290 vines per acre  
Seda Sa Figu vineyard: sandy soils with light afternoon winds  
Anfiteatro vineyard: clay soils with afternoon sun exposure  
Guyot and low spur pruned cordon

## HARVEST

By hand in late September

## VINIFICATION

The grapes were destemmed and then very gently pressed.  
30% of the must was transferred for fermentation into buried amphorae where maceration on the skin lasted for 20-25 days.  
The remaining 70% of the must was fermented in stainless steel tanks at controlled temperatures with natural yeast.

## AGING & REFINING

Malolactic fermentation and aging took place for 8 months, partly in second and third use French oak barriques, and partly in stainless steel. The wine was neither clarified nor filtered.

## TASTING NOTES

Marked notes of small wood berries mix with hints of dark chocolate and tobacco. Balanced acidity leads to silky tannins.

