



CANNONAU

2018 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.

