

COSTERA CANNONAU DI SARDEGNA DOC ROSSO



CLASSIFICATION:

Cannonau di Sardegna DOC

SOIL:

Limestone, clayey elements, medium mixture tending to loose, small and medium-sized pebbles.

GRAPE VARIETIES:

Cannonau

CLIMATE:

Mediterranean, mild winters, limited rainfall, very hot and windy summers.

VINIFICATION TECHNIQUE:

Fermentation – maceration at controlled temperature of 28-30°C for about 10-12 days. Malolactic fermentation in concrete glass-lined tanks and development in small oak casks for 8-10 months. Brief refining in the bottle.

TASTING NOTES:

Colour: Intense ruby red with garnet tinges.

Nose: Intensely vinous, typical of Cannonau.

Palate: warm, well-rounded, well structured and excellently balanced.

STORAGE:

Constant temperature 18°C, humidity 75%, controlled light, horizontal bottle.

SERVING:

Medium sized goblet, temperature 16-18°C.

FOOD MATCHES:

First courses with tasty condiments roast suckling pig and lamb, Sardinian pecorino cheese, medium or long matured.