



It's the most famous Sardinian native red vine, dating back to the 14th century A.C. It adapts easily to the different climatic inland conditions, and it gives wines with different characteristics that derive from the soil peculiarities.

It's quite vigorous, with medium-size compact clusters, and it's sensitive to coulure (dropping off of young unfertilized grapes and flowers). The grape has black-purple thin skin.

With low resistance to powdery mildew, it is sensitive to oidium and downy mildew. Maturation takes place from the third to the fourth week of September.

Cannonau di Sardegna DOC "Dominu"

GRAPE VARIETIES

Cannonau 90%, Bovale 10%

WINEMAKING

The wine starts with a fermentative maceration of about 15 days at a temperature of 26° C, followed by a post-fermentation maceration of about 5 days. Repeated pumping-overs into the lap and délestage ensure a good extraction of aromatic and color compounds. Ageing in oak barrels for about 8 months, followed by 6 months of evolution in controlled-temperature stainless steel vats.

ANALYTIC DATA

Total acidity: 5.5 g/l

Alcohol content: 14 % vol.

ORGANOLEPTIC CHARACTERISTICS

The color is dark and intense ruby red, with bright garnet reflections.

At the nose it features delicate smells ranging from violet to rose, to ripe berries as blackcurrant and light notes of Mediterranean aromatic herbs such as thyme, juniper and rosemary.

In the mouth it's smooth, full-bodied and complex, with a nice aromatic evolution, supported by well-integrated tannins that carry the wine into a lingering finish.

GASTRONOMY

It 's very appreciated for its balance, structure and elegance. It pairs well with simple dishes with intense flavors, as

well complex dishes enriched by various aromas. Nice with risotto in wild mushrooms sauce such as boletus or honey mushrooms, ravioli pasta filled with cheeses or spaghetti with red meat sauces. It can pair nicely with savory pizzas (no garlic, please!). Excellent with baked red meats and stewed game and with seasoned sheep or cow cheeses.

Serving temperature 16-18°C

AVAILABLE FORMATS

75 cl

