



CANNONAU DI SARDEGNA CAPO FERRATO DOC

AREA OF ORIGIN:

Sardinia, province of Cagliari (Castiadas, Muravera, San Vito).

PEDOCLIMATIC ENVIRONMENT:

Vineyards are situated on weathered granite soils along the coast, 7 meters above sea level.

GRAPE VARIETIES:

Cannonau 95%, Cabernet, Merlot 5%.

COLOUR:

Intense ruby red.

CHARACTERISTICS:

Pleasant bouquet with aromatic herbs fragrance. Well-rounded, well-structured and excellently balanced.

GASTRONOMIC COMBINATIONS:

Roasted meat, game and DOP Sardinian sheep's-milk cheese.

SERVING TEMPERATURE:

Serve at a temperature of 20 °C.

WINEMAKING:

In red, with 10 days of maceration on the skins at controlled temperature.

BOTTLE:

Bordeaux bottle 750 ml

CAPSULE:

PVC bordeaux