



CANNONAU DI SARDEGNA DOC RISERVA

Grapes

Cannonau 100%

Production area

Sardegna

Vinification

Grapes are harvested in the late autumn when the berries start to dry off, destemmed, and then left to steep with the skins for some days to facilitate the extraction of tannins and polyphenols. Afterwards starts the fermentation and the entire process takes about 12 days under a controlled temperature of 25°-28°C. Wine is aged in Slavonian barriques for about 12 months, and then completed by a further maturation in bottle.

Description

Ruby red colour with intense violet hints. The bouquet has complex and elegant notes of violet and spices. The taste is dry, round and full bodied, with flavour of plum and typical notes of oak.

Food pairing

Perfect with red meats, cured cheeses e tasty first courses. Excellent also as a meditation wine.

Serving temperature

16° - 18°C

Bottle

Bordeaux Nobile

Characteristics

Alcohol: 13.5% vol.

Residual sugar: 4 g/l

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