

NURAGICO™

GIOVANU CANNONAU DI SARDEGNA D.O.C.

Grape Varietals: 100% Cannonau.

Average age of the vines: 20 years.

Soil: medium limestone composition.

Harvest Period: from September 25 until October 15.

Vinification: fermentation at controlled temperature (max 30 °C). Maceration for about 7 days with delestage (race and return) to produce a smoother, less tannic wine.

Alcohol Content: 13% by vol.

Residual Sugar: 3 grams per liter.

Color: intense ruby red.

Aroma: ripe red fruit, prunes and berries.

Palate: structured body with an almond finish.

Food Suggestions: complex pasta dishes, roast meats and fresh cheeses.

Serving Temperature: 16 °C / 61 °F.

