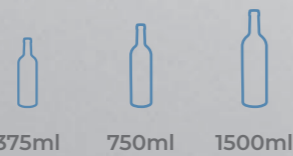


## CANNONAU DI SARDEGNA RISERVA DOC CANNONAU RISERVA

<b>Grapes</b>	Cannonau 100%
<b>Origin</b>	Alghero
<b>Cultivation systems</b>	Spurred cordon
<b>Plant density</b>	4000 plants per hectare
<b>Yield</b>	90 quintals of grapes per hectare
<b>Average age of vines</b>	18 years
<b>Vinification</b>	Fermentation in stainless steel at a controlled temperature from 18° to 28°C.
<b>Malolactic fermentation</b>	Yes
<b>Ageing</b>	24 months of which at least 12 in big barrels



Cannonau is the oenological nexus of Sardinia, and perhaps of the entire mediterranean basin. Sella & Mosca lavishes extra care on it, cultivating it in the warm and sandy seaside vineyards and the harsh and rocky inland soils of the hills.

It is fermented and macerated on the skins and aged in oak barrels for at least 6 months, then cellared for 2 years, which favors the development of its classic mediterranean characters. The ruby red color with garnet hues, translucent and brilliant, announces bright, mature and refined aromas. The fresh scent of violet is perfectly integrated by notes of jam, plums, blackcurrants and oriental spices. The palate is solid, wellstructured and warm in its embrace, but always well-balanced, thanks also to fresh bursts of balsam and medicinal herbs and berries. The aftertaste presents toasted hints before returning to the spice route.

