

## CANNONAU DI SARDEGNA RISERVA DOC DIMONIOS

<b>Grapes</b>	Cannonau 100%
<b>Origin</b>	Alghero
<b>Cultivation systems</b>	Spurred cordon
<b>Plant density</b>	4000 plants per hectares
<b>Yield</b>	90 quintals of grapes per hectare
<b>Average age of vines</b>	17 years
<b>Vinification</b>	Fermentation at controlled temperature between 18°C to 28°C.
<b>Malolactic fermentation</b>	Yes
<b>Ageing</b>	24 months, of which at least 12 months in big barrels. Ageing is followed by 6 months of ageing in bottle.
<b>Alcoholic content</b>	14 %
<b>Total acidity</b>	5.2 g/l



375ml 750ml 1500ml

Dimonios takes its name from the hymn of the Brigata Sassari. Established in 1915, it is the only unit of the Italian army to be composed of soldiers from the same region: Sardinia. Also for this, the wine is made from cannonau grapes in purity, harvested in the south east dial and in other small plots of the estate considered most suitable. The Fermetation, with long maceration on the skins and aging in large Slavonian oak barrels, gives it a strong character, distinctly territorial. The ruby color is bright and never too heavy, the fragrances are a hymn to the mediterranean scrub and its many aromatic variations: from myrtle to rosemary, from spring flowers to resins. The small red fruits amaigamate a creamy and enveloping mouth, rich in shades and symbiotic balance between the earthy soul and the sea. The final, spicy and warm, makes you want to go back to the glass for enjoying hos aromatic wake.

