

## CANNONAU DI SARDEGNA DOC CANNONAU

<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 at controlled temperature.
<b>Malolactic fermentation</b>	Yes
<b>Ageing</b>	Part of the wine ages for 8 month in big barrels, the remaining part ages in stainless steel and cement vats.
<b>Alcoholic content</b>	13 %
<b>Total acidity</b>	5.2 g/l



750ml

A varietal and a wine that symbolizes Sardinia, Cannonau is one of the crown jewels of Sella & Mosca. Cultivated with extra care, it enjoys the warm, sandy soils it grows in, swept clean by the prevailing northeast wind. A wine that expresses intensity and warmth, combining delicate floral and ripe fruit notes with the more classic ones of mediterranean vegetation. The brilliant ruby red color heralds an ample and complex bouquet, in which violet, rose, cherry and currant encounter elegant nuances of spice. In the mouth the wine is full, robust, warm and generous yet well balanced, fresh and deep. The finish is persistent, with a silky texture.

