Cantina Castiadas

CAPO FERRATO

CANNONAU DI SARDEGNA DOC

Appellation: Cannonau di Sardegna DOC

Sub-appellation: Capo Ferrato

Grape variety: Cannonau 100%

Vineyards average age: 5 to 30 years

Production area: In the South-East part of the region, surrounding the villages of Castiadas, Muravera and San Vito, near Cagliari.

Soil: Granite weathering located at 80% on the coast about 7 meters above sea-level.

Harvest: The grapes are manually picked, respecting the traditional way, in the second half of September.

Wine-making: Soft pressing, fermentation lasts 10 days at controlled temperature.

Ageing: One year in stainless steel tanks followed by maturation in bottle for minimum 6 months.

Alcohol content: 13.5%

Colour: Brilliant ruby red with violet reflections.

Bouquet: Pleasant with balsamic notes of typical aromatic plants of the production area.

Palate: Powerful, dry, well-rounded and full-bodied. Rich of spicy and fruity notes, with a clean and harmonic finish.

Food pairing: Roasted red meat, game and aged Sardinian Pecorino cheese.

Serving temperature: 16/18 °C

Serving glass: Wide-brimmed glass to enhance the quality of the aromas.