



3 l



1.5 l



75 cl



37.5 cl

ANZENAS

CANNONAU DI SARDEGNA DOC



ORGANOLEPTIC PROPERTIES

Colour: deep ruby red with light garnet hues as it ages.

Nose: intense, long-lasting, ethereal, heady, with hints of forest fruits.

Taste: warm and enveloping, good body with the right amount of tannins.

GRAPES

90% Cannonau, 10% native red grapes.

AREA OF PRODUCTION

Territory surrounding the Winery, characterised by medium texture soils composed of clayey limestone of Miocene origin, medium height slopes, sub-arid climate.

PRODUCTION TECHNOLOGY

After de-stemming and crushing, the grapes are initially fermented for 8-10 days at a temperature of 26°C. The wine is drawn off and transferred to vitrified cement tanks, where malolactic fermentation takes place, then it is aged for a few months. It is not available for consumption before the 1st April following the harvest.

AGEING

It is preferable to drink it at least one year after harvesting to allow the product time to age in the bottle. It is a medium-aged wine, to be consumed 3-4 years after the harvest.

STORAGE TEMPERATURE

In cool, dry places protected from the light.

SERVING TEMPERATURE

18-20°C.

SERVE WITH

Roasts, game and mature cheeses.