



3 l



1.5 l



75 cl



37.5 cl

BLASIO

CANNONAU DI SARDEGNA DOC - RESERVE



ORGANOLEPTIC PROPERTIES

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

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

Taste: full-bodied, round and velvety on the palate. The finish is very persistent and clean.

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, it is macerated for 10 days at a temperature 28°C. After drawing off, the wine undergoes malolactic fermentation, after which it is transferred to medium-capacity French oak barrique where it is aged for 6 months. After this period, ageing of the Blasio continues in vitrified cement tanks.

AGEING

Best consumed 3 years or more after the harvest and can easily stand ageing for 6-8 years.

STORAGE TEMPERATURE

In cool, dry places protected from the light.

SERVING TEMPERATURE

18-20°C.

SERVE WITH

Roasted red meats, game and strong cheeses.