



3 l



1,5 l



75 cl



37,5 cl

## **DOLIA CANNONAU**

CANNONAU DI SARDEGNA DOC



### **ORGANOLEPTIC PROPERTIES**

Colour: intense ruby red with orange tinges coming with ageing.

Nose: intense, persistent, ethereal and vinous, with sensors of fruits of the forest.

Taste: warm, enveloping, with a good body and properly tannic.

### **GRAPES**

Cannonau.

### **AREA OF PRODUCTION**

Surrounding area of the winery, characterised by medium-mixture soils consisting of Miocene clay-rich limestone in medium-height hilly sites and dry climate.

### **PRODUCTION TECHNOLOGY**

After destemming, grapes undergo fermentation where they remain in contact with skins for seven days. Then, the malolactic fermentation takes place in glass-lined cement tanks, where wine undergoes for a further ageing.

### **STORAGE**

In cool, dry places not exposed to sunlight.

### **SERVING TEMPERATURE**

18-20°C.

### **SERVE WITH**

Ideal for roasts, game and cheeses with a strong and spicy flavour.