



“NEROSMERALDO” CANNONAU DI SARDEGNA DOC 2019 Sardegna, Italia

Grape varieties: 100% Cannonau - Single vineyard

ABV: 15%

PRODUCTION INFO:

The Cannonau grapes for the 2019 “Nerosmeraldo” come from the vineyard in Sorso-Sennori at 300m asl. The soil is marly with a good presence of clay. The exposure to the wind, always present, the altitude and the strong temperature variations between night and day, guarantee the health of the grapes.

Harvest, vinification, maturation and refining:

The grapes, carefully selected in the vineyard, were harvested by hand, bunch by bunch. After a soft pressing and subsequent destemming, the grapes remained in maceration in steel containers. The maceration time for this harvest was 20 days during which frequent pumping over and delestage were carried out.

Immediately afterwards, around the first half of November 2019, the wine was transferred to third or fourth passage Allier oak barriques where it rested for about 24 months during which we practiced repeated batonnage. Subsequently the wine was prepared for bottling and rested in the bottle for 12 months

TASTING NOTES:

Intense and brilliant ruby red. The nose is intense, fine and complex: spicy notes, red fruit, floral hints, all in an excellent fragrance. Distinctive olfactory notes typical of the Mediterranean maquis. On the palate the wine is harmonious, dry, rightly tannic, savory. Good persistence with interesting development of aromatic notes. Ready to drink wine with an excellent taste-olfactory balance.

Pairing:

First pasta courses based on meat also with red and spicy sauces. Tasty, spicy and seasoned cheeses.
Grilled BBQ red meats. All dishes based on game.

