

# Cavè

## Cannonau di Sardegna Doc

**Grape Variety**

100% Cannonau

**Denomination**

DOC Cannonau di Sardegna Rosato

**Designation**

Still rosè

**Soil Type**

Predominantly sandy derived from decaying granite with a light clayish layer

**Training System**

Espalier

**Harvest Time**

First decade of September

**Harvesting Technique**

Hand-harvested in small boxes

**Vinification**

The harvested grapes are quickly destemmed and subjected to skin maceration for 8 hours overnight. Grapes are then soft and vacuum pressed, the must obtained ferments slowly in steel containers at cold-controlled temperature.

**Aging**

At the end of fermentation the wine rests in steel tank sur lie (on the yeast) without oxygen at cold-controlled temperature for at least 12 months.

**Bottle Stopper**

Crystal

**Alcohol Content**

13% vol.

**Serving Temperature**

Serve at 4-8°

**Tasting Notes**

Intense coral pink, aromas of rose petal and violet, on the palate it reveals fragrant fruity notes of pomegranate and red plum. The taste is fresh, savory and with a good structure.