

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.