

Cannonau di Sardegna DOC



PRODUCER PROFILE

Estate owned by:
Tresmontes Societa` Agricola
Winemaker: Gianni Gasperi
Total acreage of vine: 86
Winery Production: 80-100,000 bts
Region: Sardegna

WINE DESCRIPTION

Overlooking the Asinara Gulf, Nuraghe Crabioni is a 86-acre property in the celebrated province of Sorso (SS), which is historically renowned for its viticulture. The vineyard benefits from its unique location, enjoying both warm southern winds and cooling maritime breezes. Nuraghe Crabioni wines flaunt a balanced, but distinct character.

TASTING NOTES

Ruby red color. Intense with sweet notes of ripe red fruit reminiscent of Maraschino cherries under spirits; lightly spiced. Powerful and warm wine that is soft and intense in the mouth with persistent aromas; balanced with developed structure and nuanced layers that can be attributed to its rich terroir.

FOOD PAIRING

Pairs well with fatty fish such as tuna or swordfish, mackerel, sardines and anchovies. Excellent with fish pastas in red sauce, lamb ribs with herbs and grilled pork (Sardinian suckling pig).

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Cannoanu di Sardegna DOC
Vineyard location:	Sorso, Province of Sassari
Vineyard size:	3 Ha
Soil composition:	Sandy to clayish
Training method:	Spurred cordon
Elevation:	Sea level
Vines/acre:	6,250/Ha
Exposure:	North/South
Age:	13 years
Harvest time:	End of September
First vintage:	2007
Production:	20,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Cannonau
Fermentation container:	Stainless steel tanks
Length of fermentation:	10 days
Maceration technique:	On the skins for 10 days
Type of aging container:	Stainless steel tanks (25-50-100 HI)
Length of aging before bottle:	8 months
Length of bottle aging:	4 months

ANALYTICAL DATA

Alcohol:	14.5 %
Residual sugar:	1.2 g/L
Acidity:	5.25 g/L
Dry extract:	33.5 g/L

