



# PENTIMA

Cannonau di Sardegna D.O.C.  
Riserva



## VARIETAL

Cannonau

## LOCATION

North Sardinia, Arzachena

## ALTITUDE

70 - 120 s.l.m.

## SOIL

Originated by the erosion and granite breakdown tends to be sandy and clay elements

## VINE TRAINING SYSTEM

Spur pruning (Cordon)

## HARVEST

Manual

Third week of September

## VINIFICATION

After a manual section the cluster after destemming is moved into unoaked Slovenian oak barrels for fermentation that lasts 2 weeks at temperatures below 28°C, with submerged cap with a post fermentation of 20 days and then allowed to the malolactic fermentation. Ageing lasts 12 months in large casks (the same used for the fermenting process) and the bottling stages set after a series of tastings, and a few months of decanting in small concrete vats. The bottle ageing lasts for minimum 6 months at 15°C.