



SURRAU



PENTIMA

Cannonau di Sardegna D.O.C.
Riserva

GRAPE VARIETY

100% Cannonau

WINEGROWING AREA

Sardinia

ALTITUDE

70 – 120 m above sea level

SOIL

Fairly sandy, medium-textured, from slow erosion of granite

VINE TRAINING

Spurred cordon

HARVEST

Last ten days of September

VINIFICATION

After being carefully hand selected, the grapes are destemmed, pressed and transferred to 35HL untoasted Slavonian oak fermentation tanks. Alcoholic fermentation lasts approximately 15 days at temperatures never exceeding 28°C. Maceration continues with frequent pumping over and is extended post-fermentation for another 15-20 days with the cap submerged. After racking off, the still-cloudy wine is kept at 18°C to facilitate maceration.

MATURATION AND AGEING

The wine is aged in the same untoasted oak vats in which it fermented for at least 12 months, followed by a few months in small concrete tanks and a further period of bottle ageing of at least 6 months at a constant temperature of around 15°C.

FORMAT

0,75 L