



SINCARU

Cannonau di Sardegna D.O.C.

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

Vinification takes place in stainless steel tanks for 16-18 days at a controlled temperature, during which time daily pump-overs and punch-downs are performed to ensure balanced extraction of phenolic compounds. Transformation of malic acid into lactic acid occurs immediately after alcoholic fermentation.

MATURATION AND AGEING

Prior to bottling, the wine is left to age for several months in large, untoasted Slavonian oak barrels and concrete tanks.

FORMAT

0,75 L