

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

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## CANNONAU DOC SARDEGNA

**VARIETAL COMPOSITION:** 100% Cannonau

**APPELLATION:** Sardegna DOC

**PRODUCTION AREA/ORIGIN:** Sardegna

**VINIFICATION:**

Traditional red wine vinification at a controlled temperature between 25° and 27° C.

**HARVEST DATE:** October

**CELLARING:** 4 years

**ALCOHOL CONTENT:** 13% Vol.

**TOTAL ACIDITY (as tartaric acid):** 5,20 g/l

**REDUCING SUGAR:** 3-5 g/l

**TASTING NOTES:**

Typical wine from Sardinia, it has an intense ruby red colour with garnet reflections. The bouquet is intense and persistent, herbaceous and delicate with typical scents of dried figs, prunes and sweet spices perfumes. On the palate, the wine is soft and easy with flavours of strawberry; it is well balanced and elegant with medium body.

**CULINARY SUGGESTIONS:**

It is great with red meats and hard aged cheeses.

**SERVING TEMPERATURE:** 18- 20° C