

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

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CANTINA PEDRES

*Fine Sardinian Wines*



## CERASIO

### CANNONAU DI SARDEGNA D.O.C.

Controlled Origin Denomination

Red Wine

**Grapes:** Cannonau 100%.

**Location:** Grape from vineyards in the municipality of Monti (North-East of Sardinia Region) at 1000-1100 feet above sea-level.

**Soil:** Sandy soils formed from granite rock weathering.

**Production:** 2,5 Tons/Acre.

**Harvest:** By hand in the middle of October.

### VINIFICATION

**Pressing:** Destemmed and crush with soft pressing after fermentation.

**Fermentation:** At controlled temperature, 20-22°C (68-72°F) for 15 days in stainless steel tanks.

**Maturation:** In oak barrels for 6 months.

**Bottling:** Steril bottling under nitrogen; using natural corks.

### CHARACTERISTICS

**Tasting notes:** A deep red wine with tinges of garnet. Intense scent of ripe red berries with pleasant oak and spicy notes. Full-bodied, round with long finish.

**Food matching:** To be served with roast red meats, aged cheeses and rich pasta dishes.

**Serving temperature:** 16-18°C (60-65°F).