

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-481 5170

FAX 1-775-317-5285

[www.bacchanalwines.com](http://www.bacchanalwines.com)

[fp@bacchanalwines.com](mailto:fp@bacchanalwines.com)

## CANNONAU DOC SARDEGNA

**GRAPE:** 100% Cannonau

**APPELLATION:** Sardegna DOC

**PRODUCTION AREA/ORIGIN:** Sardegna

### VINIFICATION:

Traditional red wine vinification at a controlled temperature between 25° and 27° C. Primary fermentation of the must occurs naturally and often takes about two weeks.

After the primary fermentation the free run wine is pumped off into tanks and the skins are pressed to extract the remaining juice and wine. The press wine is blended with the free run wine. After the secondary fermentation, the wine is transferred into stainless still tanks to rest for 6-8 months before filtration and bottling.

**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

