

SANTADI



Cannonau di Sardegna "Noras" DOC

Grapes:	90% Cannonau & 10% Carignano
Region:	Sardinia
Soil:	Sandy, with crystals of granite
Vine Training:	Bush-trained/counter espalier-trained
Time of Harvest:	Early September to early October
Total Production:	30,000 bottles
Vinification Process:	The perfectly ripened grapes are de-stalked and soft-pressed, fermenting for 12-14 days in stainless steel tanks at a controlled temperature of 71.6-75.2° F. During fermentation, pump overs are frequent in order to extract the highest possible concentration, tannin and polyphenols.
Aging Process:	The wine is racked into 2nd-year barriques, where it matures for six months, previous to a further six months' bottle age
Alcohol Content:	14.50%
Tasting Notes:	Intense ruby red, verging on garnet with complex notes of ripe blackberries, blueberries, mellow spices, myrtle, tobacco and chocolate.
Winemaker:	Andrés García-Blas & Umberto Trombelli; Consultant: Giacomo Tachis
Winery Philosophy:	The coupling of innovative spirit with careful respect for local traditions is the guiding principle for our grape growers and winemakers. Their constant commitment is directed both at honouring our Winery, and at safeguarding a true heritage of tradition, culture, taste, style and history which are the vital essence of our agricultural reality.
Cellaring:	Up to 8 years
Closure:	Cork
Food/Menu Pairing:	Pairs well with roasted and grilled meats, game and cheese

