

# SANTADI



## Cannonau di Sardegna "Noras" DOC 2017

<b>Grapes:</b>	90% Cannonau & 10% Carignano
<b>Region:</b>	Sardinia
<b>Exposure:</b>	North/South/East/West
<b>Soil:</b>	Sandy terrain with crystals of granite
<b>Vine Training:</b>	Bush-trained/counter-espalier-trained vineyards
<b>Time of Harvest:</b>	Late September
<b>Total Production:</b>	30,000 bottles
<b>Vinification Process:</b>	The perfectly ripened grapes are de-stalked and soft-pressed, fermenting for 12-14 days in stainless steel tanks at a controlled temperature of 22°- 24° C (71.6-75.2° F). During fermentation, pump overs are frequent in order to extract the highest possible concentration, tannin and polyphenols. Malolactic fermentation is spontaneous and precocious
<b>Aging Process:</b>	In early December, the wine is racked into 2nd-use barriques, where it ages for 6 months, previous to a further 6 months' bottle age
<b>Alcohol Content:</b>	15.00%
<b>Dry Extract:</b>	30.2 g/l
<b>Acid (total):</b>	4.9 g/l
<b>Acid (volatile):</b>	0.44 g/l
<b>RS:</b>	0.5 g/l
<b>PH:</b>	3.75
<b>Winemaker:</b>	Riccardo Curreli & Giorgio Marone
<b>Tasting Notes:</b>	Intense ruby red, verging on garnet with complex notes of ripe blackberries, blueberries, mellow spices, myrtle, tobacco and chocolate.
<b>Cellaring:</b>	Up to 6 years
<b>Bottled:</b>	Spring
<b>Closure</b>	Cork
<b>Food/Menu Pairing</b>	Pairs well with roasted and grilled meats, game and cheese

Vegan Certified