


BERRITTA
DORGALI



BAILLANU
CANNONAU DI SARDEGNA D.O.C.

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VARIETY	100% Cannonau
COLOUR	Dark ruby
VINE AGE	35 years
ALTITUDE	550 m.a.s.l.
EXPOSURE	
YIELD	40/50 tons/ha
SOIL TYPE	Basaltic - Extinct volcano
HARVEST	By hand in crates / late September
WINE-MAKING	Grapes from small vineyards cultivated with extreme care, carefully harvested and selected by hand. Gently destemmed, fermented in steel with skins with daily punching down for about 20 days, until the end of fermentation.
AGEING AND REFINEMENT	Initially aged for 16 months in steel, then in bottles for at least another 18 months.
ORGANOLEPTIC CHARACTERISTICS	Made with grapes grown in Filieri, the historical cru of Dorgali, in vineyard parcels on basaltic soils that enjoy optimal exposure. Floral notes of violet and fruity notes of fragrant cherries introduce an elegant olfactory profile, accompanied by balsamic and mineral echoes. Composed and delicate sip with a tangy trail that enhances its fine aromatic component. A pure Cannonau that perfectly expresses the typicality of this area.
SERVING TEMPERATURE	18°C
PACKAGING	75 cl bottle