



# BAILLANU

CANNONAU DI SARDEGNA DOC



GRAPE VARIETY	Cannonau 100%
COLOUR	Strong ruby red
AGE OF VINES	Approximately 35 years
VINEYARD ALTITUDE	450 m a.s.l.
TYPE OF SOIL	Basaltic – Dead volcano.
GRAPE HARVEST	Manual, in boxes, last few days of September.
VINIFICATION	Grapes from small vineyards cultivated with extreme care, harvested manually with a careful selection, gently destemmed, they ferment in steel with the skins with punching down daily for approximately 20 days until the end of fermentation.
BULK AND BOTTLE AGEING	Ageing for approximately 12 months in concrete vats, then in bottles for a few months.
ORGANOLEPTIC PROPERTIES	It is born from grapes grown in Filieri, a historic cru of Dorgali, in vineyard plots on basaltic soils that enjoy optimal exposure. Notes of violet flowers and fragrant cherry fruit introduce an elegant olfactory profile, accompanied by balsamic and mineral echoes. The sip is simultaneously elegant and powerful, with a sapid aftertaste that exalts the fine aromatic component. A varietal Cannonau that well expresses the local tradition of this area.
TEMPERATURE FOR SERVING	16-18°C