


BERRITTA
DORGALI



NOSTRANU
CANNONAU DI SARDEGNA D.O.C.

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VARIETY	100% Cannonau
COLOUR	Light ruby red
VINE AGE	18/20 years
ALTITUDE	60 a.s.l.
EXPOSURE	South-east
YIELD	80 tons/ha
SOIL TYPE	Draining, with granite decomposition.
HARVEST	By hand, in crates, early September.
WINE-MAKING	The grapes of our youngest vineyards with around a 2 kg yield per plant are pressed, destemmed and transferred to steel vats for the alcoholic fermentation in contact with the skins and repeated daily punching down carried out by hand, for between 8 and 10 days. At the end of fermentation the wine is transferred to steel tanks where the malolactic fermentation takes place.
AGEING AND REFINEMENT	8 months in steel tanks, 1 month in bottles before placing on the market.
ORGANOLEPTIC CHARACTERISTICS	Nostranu, meaning native, is a medium-bodied Cannonau that can be enjoyed immediately, with a clear olfactory fragrance that is well preserved with the exclusive ageing in steel. Fruity, with delicate notes of cherry and blackberry, it comes from the youngest vines of our vineyard cultivated in the cru of Oddoene.
SERVING TEMPERATURE	16-18°C
PACKAGING	75cl bottle and 1.5 l Magnum