



NOSTRANU

CANNONAU DI SARDEGNA DOC



GRAPE VARIETY
COLOUR
AGE OF VINES
VINEYARD ALTITUDE
TYPE OF SOIL
GRAPE HARVEST
VINIFICATION

Cannonau 100%

Dull ruby red

Approximately 20 years

180 m a.s.l.

Permeable due to weathered granite.

Manual, in boxes, early September.

The grapes of our youngest vineyards are destemmed and transferred into steel vats where alcoholic fermentation takes place in contact with the skins and repeated daily punching down is carried out by hand, for between 8 and 10 days. At the end of fermentation the wine is transferred to steel tanks where malolactic fermentation takes place.

BULK AND BOTTLE
AGEING

For approximately 8 months in steel tanks, a few months in bottles before being placed on the market.

ORGANOLEPTIC
PROPERTIES

Nostranu, or native of the place, is a Cannonau with a medium body featuring immediacy in the mouth and a clear olfactory fragrance, well preserved by solely ageing in steel. Fruity, with delicate notes of cherry and blackberry, born from the youngest vines of our vineyard cultivated in the cru of Oddoene.

TEMPERATURE
FOR SERVING

14-16°C