


BERRITTA
DORGALI



THURCALESU
CANNONAU DI SARDEGNA D.O.C.

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VARIETY	100% Cannonau
COLOUR	Ruby Red
VINE AGE	30 years
ALTITUDE	120 a.s.l.
EXPOSURE	South-east
YIELD	70 tons/ha
SOIL TYPE	Draining, with granite decomposition.
HARVEST	By hand, in crates, late September.
WINE-MAKING	Grapes from the best vineyard strains are pressed, destemmed and transferred to steel vats for the alcoholic fermentation, in contact with the skins for at least 15 days and with daily manual punching down.
AGEING AND REFINEMENT	In stainless steel tanks for 6 months. 10 hl oak for 12 months. 3 months in bottles before placing on the market.
ORGANOLEPTIC CHARACTERISTICS	A pure Cannonau aged in wood for 12 months, acquiring a fine balance of typical aromas and structure. Its elegant olfactory profile features ripe red fruit, aromatic herbs and delicate spices. A full-bodied red with well-smoothed tannins, obtained from a careful selection of vines over 30 years old.
SERVING TEMPERATURE	16-18°C
PACKAGING	75cl bottle and 1.5 l Magnum