



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.