



THURCALESU

CANNONAU DI SARDEGNA DOC



GRAPE VARIETY	Cannonau 100%
COLOUR	Ruby red
AGE OF VINES	Approximately 25 years
VINEYARD ALTITUDE	180 m a.s.l.
TYPE OF SOIL	Permeable due to weathered granite.
GRAPE HARVEST	Manual, in boxes, late September.
VINIFICATION	The grapes from the best stocks of the vineyards are pressed, destemmed and transferred into steel vats where alcoholic fermentation takes place in contact with the skins for at least 15 days and with daily manual punching down.
BULK AND BOTTLE AGEING	In stainless steel tanks for approximately 6 months. Medium-large barrels from 6 to 12 months. A few months in bottles before being placed on the market.
ORGANOLEPTIC PROPERTIES	A varietal Cannonau that rests in barrels of oak, acquiring a fine balance of typical aromas and structure. Ripe red fruits, herbs and delicate spices define its elegant olfactory profile. A full-bodied red with well-polished tannins, obtained from an accurate selection of vines of over 25 years.
TEMPERATURE FOR SERVING	16-18°C