CANNONAU DI SARDEGNA DOC RISERVA 2019

ANTONELLA CORDA
di madre in vigna

VINE VARIETY: 100% Cannonau

GROWING AREA: The vineyards of Mitza S'Ollastu are located between the municipalities of Serdiana and Ussana, in southern Sardinia, 20 km from the sea.

SOIL TYPE: Ancient river bed, very deep soils characterized by the presence of sand, silt and pebbles.

TRAINING SYSTEM: Guyot, 4.545 plants per hectare

HARVEST: Manual harvest in boxes in September. Hield 70 q/h.

VINIFICATION: The destemmed grapes undergo a cold pre-fermentation maceration to facilitate the extraction of the color. A controlled temperature fermentation follows. Reassembly and punching down are carried out without the aid of pumps. Delastage is carried out halfway through fermentation. Overall the maceration lasts about 3 weeks.

AGING: 100% of the wine is aged in tonneaux and barriques for 6 months. Then the wine refines at least for 18 months in bottle before the commercial release.

ALCOHOL CONTENT: 15 % vol.

WINE DESCRIPTION: with this Riserva, I wanted to celebrate the grape for which elegance is an attitude and balance is inspiration. We discover in this wine unexplored characteristic of the grape varietal capable of defying time. Thanks to a long and delicate aging, I tried to capture the fascinating complexity of our territory.