

TONAGHE

Cannonau di Sardegna D.O.C.

Grape varieties	Cannonau, other local red grapes.
Production area	Alto Campidano, Lower Tirso valley.
Altitude	Up to 200 metres above sea level.
Climate	Typically Mediterranean with mild winters, limited rainfall and very hot and windy summers.
Characteristics of the soil	Partly of volcanic origin, partly sandy, slightly clayey.
Vine training system	Espalier (guyot and spurred cordon).
Grape yield per hectare	8.000 - 9.000 kg.
Winemaking	Pressing, fermentation with maceration of the skins up to 10 days, soft pressing.
Ageing	In steel and glass-lined concrete vats for some months.
Colour	Moderately deep ruby red.
Bouquet	Intense with a distinctive vinous bouquet and aromas of ripe plum and wild blackberries.
Flavour	Warm, relatively full-bodied with a fine typical structure.
Best served at	14°-16° C.
Serving suggestions	Goes well with barbecued red meat, and strong tasty cheeses.
Harvest period	Mid September.
Bottle size	0,75 lt.



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