

SARTIGLIA

Cannonau di Sardegna D.O.C.

Grape varieties	Cannonau, other local red grapes.
Production area	Alto Campidano, Monte Arci.
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, sandy, clayey.
Vine training system	Espalier (guyot and spurred cordon).
Grape yield per hectare	7.000 - 8.000 kg.
Winemaking	Pressing, fermentation with maceration of the skins up to 10 days, soft pressing.
Ageing	Stainless steel tanks, 6 months in second fill barriques and some months in the bottle prior to release.
Appearance	Deep ruby with garnet red tints
Aroma	Intense aromas of red fruit leap from the glass woven with whiffs of balsamic. Touches of myrtle and Mediterranean scrub linger on the close.
Palate	Structured and focused, this wine offers lingering fruit on the palate. The tannins are smooth in feel and mouthcoating.
Best served at	14°-16° C.
Serving suggestions	Pair it with barbecue or meat-based first courses. A flavourful fish stew would be a good fit for this Cannonau.
Harvest period	Second part of September.
Bottle size	0,375 lt - 0,75 lt.



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