

Le Bombarde - Cannonau

*Cannonau di
Sardegna D.O.C*



Age of Vineyards: 15-20 years

System of Growth: pruned-spur cordon-trained

Variety: Cannonau (Grenache)

Grafting:

Vine per Hectare: 4.000

Quintals per Hectare: 80 q/h

Harvest: mid-September

Processing and Fermentation: The wine Le Bombarde gets its name from the homonym beach, where even nowadays our Cannonau and Monica vineyards are located.

Refining and Ageing: 13,5 – 14,5% vol. Acidity: 5 g/l

Description: Intense, lively and shiny ruby. Intense and fine smell with elegant characteristic scents. Dry, full and warm, velvety but firm, very harmonic and tannic.

Serving Suggestion: Best served with red meat, game and aged cheese.



CANTINA SANTA MARIA LA PALMA

Alghero