



CANTINA SANTA MARIA LA PALMA

Alghero

Cannonau Riserva

Cannonau di Sardegna Riserva D.O.C.



Age of Vineyards: 30/35 years old

Growing system: pruned-spur cordon-trained

Variety: Cannonau (Grenache)

Vines per Hectar: 3000

Quintals per Hectar: 60q/h

Harvest: mid-September

Processing and Fermentation: The grapes of this precious Riserva is carefully selected withing Guardia Grande, Villassunta and Porto Conte vineyards, harvested by hand, it is left to macerate in steel tanks at a controlled temperature.

Refining and Ageing: Firstly, the wine is aged in oak barrels and then moved inside barriques. The assembling and ageing inside bottles highlights its elegant structure and boquet's armony.

Analitic data: 13,5% Vol

Description: Garnet with an intense, perfume and pleasant hints of riped fruit in armony with the clear reminiscence of toasted oka and vanilla. Dry, hot, velvety, persistent and soft taste with a vanilla and spicies after-taste.

Serving Suggestion: Recommended with red meat, games and aged cheeses.