



Sella & Mosca

Cannonau di Sardegna Riserva
DOC



REGION

Sardegna

VARIETY

100% Cannonau

Cultivation system: Spurred cordon

Plant density: 4000 plants per hectare

Yield: 90 quintals of grapes per hectare

Average age: of vines 18 years Fermentation in stainless steel at a controlled temperature from 18° to 28°C.

Malolactic fermentation: Yes

Ageing: 24 months of which at least 12 in big barrels.

Total acidity: 5 g/l

TASTING NOTES

The palate is solid, wellstructured and warm in its embrace, but always well-balanced, thanks also to fresh bursts of balsam and medicinal herbs and berries. The aftertaste presents toasted hints before returning to the spice route