

Cannonau of Sardegna D.O.C. - RESERVE
96,3 point -www.vino da bere .it



Gold Medal 2019



Silver Medal 2019



2019



2018 / 2019



Silver Medal 2019

In guide 2018 ****



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Touring Editore



Classification:

CANNONAU OF SARDINIAN RESERVE

Description:

An important Grenache, a grape typically cultivated on the Island of Cannonau, and from which the name of the grape is derived, as a wine-and-fruit reference to the island. This wine is complex and typical of the Riserva category of wines aged in wooden barrels. At table, this wine brings the most intense variety of the scents of this single grape variety where notes of vanilla, that, based on the increase of the serving temperature of the wine, gradually increase and become pleasant hints of Cherries scents, and then goes on until it expresses spicy notes which are typical of the Grenaches"

Features:

The grapes are harvested at full maturity after being left to dry on the vine, then the grapes are promptly de-stemmed, crushed and fermented at a controlled temperature which is not too low, in order to allow for the adequate extraction of its Colour and "good quality" tannins. There is a brief maceration, after which it is left to age for a long period of two years in holding tanks and alternatively in large Barrels for about 6 months. This results in a good, warm and intense taste which is also due to a slow ageing process in wooden Tanks and barrels. This wine which is dark garment red in colour, is elaborate with intense and aromatic notes of vegetation and red fruits

Vineyards of origin:

Properly selected from vineyard in northern Sardinia.

Harvest:

Grapes are harvested after they have allowed to dry for a very brief period on the vines, and then manually placed in crates.

Soil: limestone mixed sandy soil, with PH acid

Ageing / Perfecting.

The Muto Riserva is achieved after a fermentation process, after the separation of heavy Lees, and after the product has been left to mature in big Barrels for a few month with frequent but mild stirring, in order to favor the extraction of the scents, and, finally after it has been left in bottles to mature for another 6 months, before being put on sale. The strong wine of an imposing structure and a high alcohol content lends itself perfectly to aging even for up to 10 years.

Acknowledgments and Awards:

Gold Medal Grenaches du Monde 2019, IWC 2019, Silver Medal Grenache du Monde 2017, 5 Stars Wine Vinality 2019 92 pt, 5 Stars Wine Vinality 2017

Available format:

Bottles of 0.75L boxes of 6 Bottles Dark Burgundy 420 grams, lying down. Standard Natural Cork

ALCOHOL	14% vol.	NET CONTENTS	750 ml
ACIDITY	5,2 g/l	HARVEST	MANUAL
AR SUGAR	0,2 g/l	GRAPE YIELD	80 q.li Ha
EXTRACT	26,1 g/	ALTITUDE	80 mt. s.l.m
GRAPES	100% Cannonau of Sardegna Riserva DOC		



*The technical characteristics may change without notice and are purely indicative