



Costadoria

Monsò

2016

Designation: Cannonau di Sardegna DOC

Grape variety: Cannonau 100%

Production area: Coghinas Valley (SS)

Altitude: 50 mt above sea level

Vine training: cordon spur-pruned

Harvest season: end of September / first days of October.
Hand harvesting in 20 kg crates

Winemaking: grapes destemming, 10-days maceration.
Fermentation temperature at 22-24°C. Soft pressing, spontaneous malolactic fermentation

Ripeness: 6-months fining on yeasts inside stainless steel tubs

Organoleptic testing: intense ruby red. When smelled, it leaves flower hints of pansies, roses, cherries and undergrowth. When tasted, it is fresh, refined and savoury. The aftertaste is pleasant and persistent

Suggested pairings: local appetizers, first courses, roasted red meat from the Sardinian traditional cuisine, such as suckling pork and lamb. Fresh and semi-seasoned cheese

Serving temperature: 15 – 16 °C

Alc: 14,5% Vol