

Salana Cannonau di Sardegna Doc



DESCRIPTION

Bright garnet color, with an intense, persistent, full flavor. The Cannonau bears long aging. Should be stored in a cool, dark cellar, at constant temperature. Ideal with very structured dishes such as red meat, game feathered and furred, excellent with cheese.

Serve at a temperature of about 18-20°C (64°F to 68°F)

WINE CHARACTERISTICS

Origin	Gallura, North East of Sardinia
Vinification	Cold maceration for 2 days and traditional maceration for 8 to 10 days in stainless steel containers at a temperature of 24°C to 26°C (75°F to 79°F).
Alcohol	Alc. 13.5% by Vol.
Acidity	4.6 g/l
Residual sugar	2.0 g/l