

# **CORASH**CANNONAU DI SARDEGNA

#### **Producer:**

Cantina della Vernaccia

#### **Production Zone:**

Sardinia - Province of Oristano

## Soil:

Clay with good presence of volcanic pebbles

#### Classification:

DOC - Riserva

## Variety:

100% Cannonau grapes from Sardinia

#### Harvesting:

At the end of September and beginning of October

# Wine Process:

Red vinification with maceration of the skins at a temperature of 79-82° F for 12 to 18 days.

#### Aging:

After fermentation the new wine is aged in small oak barrels for 12 months.

## Alcohol level:

14%

#### Characteristics

Color: Garnet red with purple highlights.

**Aroma:** A refined bouquet consisting of red fruity grapes and toasted wood.

**Taste:** A dry, full-bodied wine that has a soft taste with good persistency.

**Serving suggestions:** Excellent with red meats, game and aged cheeses. Should be served between 64-68° F.



