

L'ORA GRANDE
CANNONAU DI SARDEGNA DOC

Grapes: Cannonau 100 %
Training and pruning system: Espalier, guyot
Year of plantation: 2005
Surface area: 1 hectare (2,47 acres)
Altitude: 100 meters (about 658 feet a.s.l.)
Exposure: North East
Soil: Granite decay
Harvest: The harvest is manual, only early in the morning, last weeks of September
Production area: Sardinia

Vinification and ageing

The harvested grapes are destemmed and ferment in contact with the skins for 20 days in steel tanks at a controlled temperature of 25°C with repeated punch downs. At the end of the alcoholic fermentation, the wine separated from the skins undergoes malolactic fermentation in French oak barrels. After 8 months, the wine is blended, decanted a couple of times to separate it from the sediment, and then bottled. It spends another month in the bottle before being released.

Tasting notes

Perfume: Nose of small red fruits, spices and a clear hint of balsamic notes.
Colour: Bright ruby red.
Taste: The mouthfeel is wrapped with fruity and eucalyptus notes; a sunny and elegant sip.

Notes

The name "L'ora grande" comes from the poem *L'ora nostra* by Umberto Saba.

The label -as all the others- is designed by a famous British designer considered the pioneer of minimalist architecture and design in Europe.

