

L'Ora Costante

Cannonau di Sardegna DOC



Grape: Cannonau 100 %

Training and pruning system: sapling varieties

Year of planting: 2019

Surface area : 2 hectares (4,94 acres)

Altitude: 20-50 m s.l.m. (65 -164 feet a.s.l.)

Exposure: south-est

Soil: Granite decay

Harvest: manual, only early morning, last week of August

Production Area: Sardinia-Palau

Vinification and ageing

The grapes, harvested by hand in the early hours of the morning, are taken to the cellar where, once destemmed and pressed, they are set to alcoholic fermentation.

The fermentation comes at a controlled temperature for about 2 weeks with repeated punching down of the mass. Once fermentation is completed, the wine is separated from the skins and decanted into a non-vitrified concrete tank where it undergoes malolactic fermentation and refines until July when it is bottled.

Tasting notes

Perfume:

clear and varietal of small red and purple fruits.

Colour:

Intense ruby red.

Taste:

balanced with vibrant tannic sensation and long aftertaste.

Notes

The name "L'Ora Costante" comes from the poem "Dove la luce" by Giuseppe Ungaretti.

Pairings

Red meats, cheeses