

L'Or 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.

Note

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

