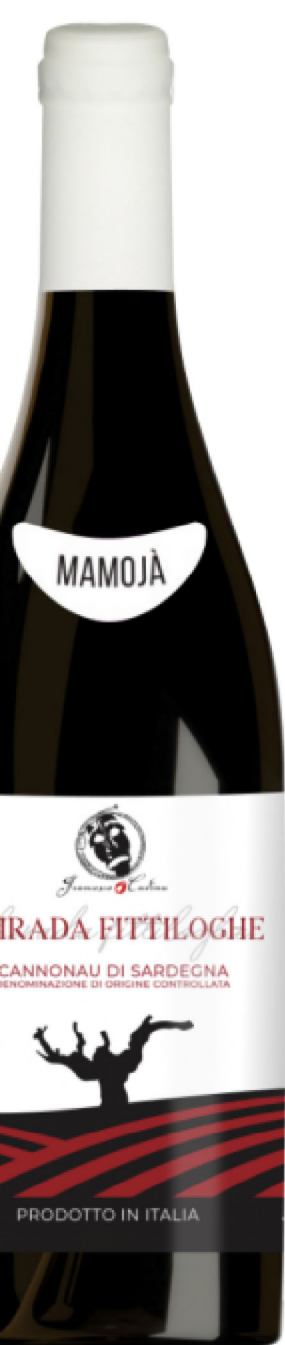




FRANCESCO CADINU
CANNONAU DI SARDEGNA
GHIRADA FITTILOGHE 2022

A complex wine with aromas of graphite, vanilla, strawberries, cinnamon, red currants and oranges. Silky and elegant on the palate, with a full body, ripe tannins and a savory finish sustained by good acidity. Drink or hold.



Cannonau of Sardinia red

by Ghirada Fittiloghe

this wine is obtained from the grapes of our vineyard (GHIRADA) more than 120 years old) located in the "Fittiloghe" area (i.e. place of vines). Given the age, the characteristics of the vineyard do not allow the use of mechanical means and as from the old tradition for ploughing is used a yoke of oxen

BOTTLE: 1050

UVE: Cannonau 100%

ANNATA: 2019

VIGNA: fictitious , age of the vineyard over 120 years -700m. s.l.m.

AEVING SYSTEM: sapling

MEDIUM RESA: 18 q/ha

TYPE OF SOLO: granite in undoing

HARVEST WELMS: first decade of October

VINIFICATION AND: In small vats without temperature control, spontaneous fermentation for about 15 days until sugars are exhausted, soft pressing, spontaneous malolactic fermentation

MATURATION: small chestnut barrels for 15 months

ALCOHOL: 15.50 % vol

FOOD PAIRINGS AWARDS

Perfect to accompany the game, it goes well with red meats and aged cheeses.