



Francesco Cadinu

Cannonau di Sardegna Ghirada Loreto 2022

It is the fruit of the grapes harvested in the “Loreto” ghirada, a historic vineyard of the family acquired in 2022. The vineyard was planted in 1922 by Simonetta’s great-grandfather who bore the same name as her husband Francesco Cadinu



BOTTLES: 900

GRAPES: 100% Cannonau

2022 VINTAGE

VINEYARD: Loreto, age of the vineyard 100 years
-650 m above sea level

TREE SYSTEM: sapling

AVERAGE YIELD: 25 q/ha

SOIL TYPE: crumbling granite

HARVEST PERIOD first ten days of September

VINIFICATION: In small vats without temperature control, spontaneous fermentation for approximately 15/20 days until the sugars are exhausted, soft pressing, spontaneous malolactic fermentation.

MATURATION: barrel for 12 months

ALCOHOL: 14.50 % vol

It goes well with red meats, cured meats, game, mature cheeses.

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FRANCESCO CADINU
CANNONAU DI SARDEGNA
GHIRADA LORETO 2022

A lighter color for the area with dried cherries, plums and crushed stones with some spices and orange peel. It's light- to medium-bodied with a crisp finish. From 100-year-old vines. You can taste the old-vine character of mushrooms and bark. Drink now.



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