



CORASH

CANNONAU DI SARDEGNA

Producer:

Cantina della Vernaccia

Production Zone:

Sardinia - Province of Oristano

Soil:

Clay with good presence of volcanic pebbles

Classification:

DOC - Riserva

Variety:

100% Cannonau grapes from Sardinia

Harvesting:

At the end of September and beginning of October

Wine Process:

Red vinification with maceration of the skins at a temperature of 79-82° F for 12 to 18 days.

Aging:

After fermentation the new wine is aged in small oak barrels for 12 months.

Alcohol level:

14%

Characteristics

Color: Garnet red with purple highlights.

Aroma: A refined bouquet consisting of red fruity grapes and toasted wood.

Taste: A dry, full-bodied wine that has a soft taste with good persistency.

Serving suggestions: Excellent with red meats, game and aged cheeses. Should be served between 64-68° F.

