



# Contini

## Cannonau di Sardegna

### Riserva “INU”



**Varietal:** Cannonau 90%, other local red grapes 10%

**Altitude:** Up to 200m

**Age of Vines:** 15-25 yrs

**Appellation:** Cannonau di Sardegna Riserva DOC

**Acidity:** g/l

**Alcohol %:** 14

**Dry Extract:** g/l

**Soil:** Volcanic origin.

**Tasting Notes:** This wine's nose shows high-intensity and elegance. Aromas of dark berry fruit like plums and brambles alongside accents of liquorice and cinnamon combine into layers of incredible complexity. Mouth filling, characterful palate. This wine's great structure is backed by polished, silky tannins.

**Vinification:** Maceration with the skins for 10-15 days.

**Aging:** 12 months in new and second passage, small and medium-sized barrels and at least 6 months in the bottle.

**Food Pairing:** Game and Roasted Meats.

Accolades

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2209 W 1<sup>st</sup> Street Suite 111 Tempe AZ 85281  
p. 480 557 8466 f. 480 557 0556

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