



Contini Cannonau di Sardegna “Sartiglia”



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

Altitude: Up to 200m

Age of Vines: 15-25 yrs

Appellation: Cannonau di Sardegna DOC

Acidity: g/l

Alcohol %: 13

Dry Extract: g/l

Soil: Volcanic origin, obsidian rich.

Tasting Notes: Named after the annual carnevale tradition festival, Sartiglia is a fresh and youthful expression of Cannonau. Structured and focused, this wine offers lingering fruit on the palate. The tannins are smooth in feel and mouthcoating.

Vinification: Maceration with the skins up to 10 days, soft pressing. The wine then ages in glass-lined concrete vats for several months.

Aging: Aged entirely in stainless steel.

Food Pairing: Bbq, Game, Grilled fish, Hard cheeses.

Accolades



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