



CORTE AUDA

CLASSIFICATION

Cannonau di Sardegna DOC

MEANING OF THE NAME

Dedicated to our vineyards located on the slopes of Mount Uda, inhabited since prehistoric times.

DESCRIPTION

Ruby red color characteristic of Cannonau. Pleasant and intense fragrance with characteristic dry taste. 90% Cannonau grapes and 10% authorized red grapes.

VINEYARD

Espalier vine technique, average density of 5,000 plants/ha.
Production about 90 qq/ha.

WINE TECHNIQUE

The grapes are carefully selected, collected and taken to press. The paste obtained is then macerated in order to extract the color substances in the skin. The must is transferred into temperature-controlled 18° - 20°C containers to start fermentation. The wine is refined in the bottle.

SUGGESTED WINE GLASS

Broad bowl wine glass

FOOD-PAIRING

Roasts, game and seasoned cheeses.



Ruby red



Pleasant, intense
and characteristic



Dry, sapid, characteristic

GRAPES

90% Cannonau grapes and 10% authorized native red grapes

ALCOHOL CONTENT

13,5 % vol

SOIL

hill-side, medium-textured non-irrigated and very sunny

SERVING TEMP.

18°-20° C.

REFINEMENT

minimum 3 months in bottle

BOTTLE SIZE

lt 0,75