



BAIONE

CLASSIFICATION

Cannonau di Sardegna DOC

MEANING OF THE NAME

refers to the vats made of cork which were used in olden days to collect the grapes during the harvest.

DESCRIPTION

Ruby red color, harmonious taste and aroma, with the typical characteristics of Cannonau that exalt the palate with a dry, warm and persistent taste. 95% Cannonau di Sardegna grapes and 5% authorized red grapes. One year refinement in oak barrels and six months in bottle. Our popular Cannonau di Sardegna DOC Baione, with its elegant label.

VINEYARD

alberate, density of 5,000 plants/Ha
Production about 60 qq/ha

WINE TECHNIQUE

95% Cannonau grapes and remaining authorized native red grapes are carefully selected, collected and taken to the press. The paste obtained is then macerated in order to extract the color substances in the skin. The must is then transferred to temperature-controlled (18°-20°C) containers to begin fermentation lasting approximately 10 days. The wine is transferred to French oak barriques for 12 months after which the is is bottled and refined for another six months.

SUGGESTED WINE GLASS

broad bowl wine glass.

FOOD-PAIRING

roasts and seasoned cheeses.



Red ruby



Pleasant, characteristic



Dry, sapid, warm
and persistent, characteristic

GRAPES

95% Cannonau, 5% authorized native red grapes

ALCOHOL CONTENT

15 % vol

SOIL

limestone and clay

AGEING

12 months in oak barrels

SERVING TEMP.

18°-20° C.

REFINEMENT

minimum 6 months in bottle

BOTTLE SIZE

lt 0,75