



EGO

CANNONAU DI SARDEGNA D.O.C.

GRAPES:
CANNONAU DI SARDEGNA

GROWING AREA:
ALGHERO, NORTH WEST SARDINIA

CLIMATE:
TYPICAL MEDITERRANEAN CLIMATE, DRY AND HIGH TEMPERATURES DURING SPRING AND SUMMER AND MILD IN AUTUMN AND WINTER. FREQUENT NORTH-WESTERLY WINDS

SOILS:
VERY RICH AND FERTILE SOILS, MAINLY CLAY "RED" WITH AN IMPORTANT LIMESTONE PRESENCE

TRAINING METHOD:
THE VINES ARE VERTICALLY TRAINED, GUYOT IMPLANTS

VINEYARD YIELD:
70 – 80 QL./HECTAR

APPEARANCE:
LIMPID AND LUMINOUS RUBY RED, SLIGHTLY TENDING TOWARD GARNED RED.

BOUQUET:
GOOD INTENSITY AND LENGTHY, WITH HINTS OF RIPE RED FRUIT AND WILD BERRY

PALATE:
FINE AND PERSISTENT, SOFT, WITH A WARMTH THAT COMPLEMENTS THE YOUTHFUL TANNIS. UNMISTAKABLE TASTE OF CANNONAU

SERVING SUGGESTIONS:
ROASTS OF RED MEAT AND AGED CHEESES

SERVING TEMPERATURE:
16 – 18 C°

ALCOHOLIC CONTENT:
14.5 VOL.

**TENUTE
DELOGU**