



PRIMO SCURO
ROSSO CANNONAU DI SARDEGNA D.O.C.

GRAPE VARIETY:
CANNONAU.

HARVEST:
LATE SEPTEMBER – EARLY OCTOBER.

VINIFICATION:
MACERATION FOR ABOUT 1 WEEK AT 77 °F. MATURATION IN STAINLESS STEEL FOR A FEW MONTHS. SPENDS AT LEAST 2 MONTHS IN BOTTLE BEFORE RELEASE.

COLOR:
RUBY RED.

FRAGRANCE:
A QUITE INTENSE NOSE, WITH HINTS OF RIPE RED FRUITS AND BERRIES, AS WELL AS VIOLET NOTES.

FLAVOR:
THE ENTRY ON THE PALATE IS LONG AND REFINED. THE WINE HAS MORE BODY THAN THE COLOR WOULD INDICATE WITH ROUND ACIDITY, SUPPLE TANNIS AND A WARM FINISH.

ALCOHOL LEVEL:
13-14% VOL

SERVING SUGGESTIONS:
COLD CUTS, FATTY FISHES, GRILLED MEATS, SOFT CHEESES.

SERVING TEMPERATURE:
61 °F

