



PRIMO SCURO
ROSSO CANNONAU DI SARDEGNA DOC

GRAPE VARIETY:
CANNONAU.

HARVEST:
LATE SEPTEMBER – EARLY OCTOBER.

VINIFICATION:
MACERATION FOR ABOUT 1 WEEK AT 24 - 26°C. MATURATION IN STAINLESS STEEL FOR A FEW MONTHS. ITS EVOLUTION IS COMPLETED WITH ANOTHER 2 MONTHS IN BOTTLE.

COLOR:
RUBY RED.

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

FLAVOR:
WELL-BALANCED AND FULL-BODIED, WITH A WARMING, PERSISTENT FINISH. EXCELLENT STRUCTURE, WITH SOFT TANNINS AND A FRUITY FLAVOR.

ALCOHOL LEVEL:
13-14% VOL

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

SERVING TEMPERATURE:
16°C

