

## Pala

### *I Fiori Cannonau di Sardegna DOC*

Cannonau has been growing in Sardinia since the Neolithic period and is one of the most widely planted varieties on the island. Recent studies indicate that Cannonau, a variety rich in phenols, is the wine to drink for longevity.

**Grape varieties** 100% Cannonau

**Altitude** 150-180 m ASL

**Soil** S'Acquasassa vineyard: clay and gravel. Crabilis vineyard: limestone and clay soils at the base and middle of the hill and sandy soil with a higher gravel content towards the top.

**Alcohol** 13%

#### Tasting notes

Intense ruby-red color with subtle spice and mature red fruit aromas. Medium-bodied with good structure and a lingering finish. Serve with both white and red meats, spicy foods and flavorful cheeses.



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**Banville**  
Wine Merchants



Organic [www.banvillewine.com](http://www.banvillewine.com)

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