Pala

Cannonau di Sardegna DOC Riserva

Vineyard Location: 'Is Crabilis' (Ussana)
Cellar Notes: The grapes are debunched and put whole into stainless steel tanks, at a controlled temperature of 21º for 40 days, with some punch downs and pump overs, frequency depends on the vintage. After alcoholic fermentation, malolactic and refinement continues in tank where the wine rests for 3 months. Refinement then continues in 3000L oak barrels for 12 months.

Grape varieties Cannonau

Altitude 150-180m ASL

Soil Calcareous

Tasting notes

Vibrant, exuberant notes of ripe red fruits on the nose. Dry and smooth on the palate with good structure and length. Ideal food pairings include charcuterie, roasted poultry, lean red meat, and medium-aged cheeses.

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Wine Merchants

www.banvillewine.com

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