

# CORASH

CANNONAU DI SARDEGNA D.O.C. RISERVA



**GRAPE VARIETY** 100% Cannonau.

The most popular red grape variety in the island finds in the valley of Oristano a good distributional area thanks to the nearness of the sea and the mild climate, creating medium structured but very well-balanced, elegant wines with a good alcohol content.

**SOIL** Hilly, with medium-clayey texture, also rocky soils with good drainage.

**VINEYARD SIZE** 15 ha

**TRAINING SYSTEM** Spurred cordon.

**FERTILIZERS** Natural organic.

**PLANT PROTECTION PRODUCTS** Traditional; sulphur and copper.

**WEEDING** Only mechanical.

**FERMENTATION** Fermentation on skins. Maceration lasts 8/10 days and takes place at a controlled temperature around 24 °C.

**AGEING** At least 12 months in first, second and third-passage durmast barriques, followed by a one-year refining in concrete vats and then in bottles until releasing.

**DESCRIPTION** Ruby red colour with garnet hues; it shows mature fruit, toasty and spicy aromas on the nose.

The wine is dry and smooth on the palate. Its structure, complexity and persistence make it a highly balanced wine.

**ALCOHOL CONTENT** 14 % vol

**FOOD MATCHING** Meat based entrées, also elaborated dishes.

Suckling pig or roasted meat in general. Red meat and game. Cheeses.

**SERVING TEMPERATURE** 18-20 °C