



NURAGHE CRABIONI®

CRABIONI

CANNONAU DI SARDEGNA

DOC

The color is ruby red, intense aroma with sweet tones of ripe red fruit: cherries, maraschino cherries in alcohol and plums. A warm strong, mellows and intense wine, with a long aromatic persistence. Well balanced and greatly harmonious.

A greatly adaptable wine, it can even be paired with fatty fish such tuna or mackerel, sardines and anchovies. Poultry, kid, lamb and Sardinian suckling pig.



CLASSIFICATION

D.O.C. Controlled Origin of Denomination
Cannonau di Sardegna
Red Wine

BLEND

100% Cannonau.

GRAPES

Cannonau, historical, autochthonous Sardinian variety.

AREA OF PRODUCTION

Sorso, Province of Sassari.

THE VINEYARD

In the Marritza locality: 200 mt from the sea, 10 mt above sea level.
Very ventilated. Density per hectare:
6250 grapevines – yield 80 quintals

TYPE OF TRAINING

Spur cordon trained.

TYPE OF SOIL

Sandy to clayish.

VINIFICATION

After hand harvesting in wooden crates, the grapes are destemmed and macerated in their skin, at controlled temperature. The fermentation of must then carries on stainless steel tanks, at controlled temperature until bottling.

Serving temperature: 15° – 17° C

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