

TISCALI - Cannonau di Sardegna Nepente di Oliena DOC - ORGANIC

This red wine with intense and typical fruity aromas, born from the company's vineyards placed on the slopes of the Mount Corrasi, on a wide valley characterized by intense cultivations of olive and almond trees.

Grape: Cannonau grapes gathered in the valleys of Oliena's territory. Yield per hectare is about 50 q.li.

Soil: Crumbling granite.

Qualification: Cannonau di Sardegna DOC

Nepente di Oliena

Vinification: Fermentation at low temperature (20°C), in order to enhance the freshness of the final product.

Maturation: Stainless steel for about 12 months and then a few months in the bottle.

Aspect: Intense ruby red color.

Perfume: It expresses immediately a fresh and elegant hint of mediterranean herbs, then some pleasant spicy and berry notes come to the nose.

Flavor: Wine of great freshness, sapid and well balanced.

Alcohol: 14,5% Vol.

