



BINGIAS CANNONAU

CLASSIFICATION

Cannonau di Sardegna DOC

MEANING OF THE NAME

Bingias is the translation from the Sardinian language meaning "vineyard"

DESCRIPTION

The characteristic Cannonau colour goes from the ruby to the garnet, with an intense and pleasant aroma which has its ultimate expression in the dry, flavourful, harmonious, and persistent taste. Our Cannonau DOC di Sardegna Bingias conquers the experts' positive opinions.

VINEYARD

espalier vine technique, average density of 5,000 plants/ha.
Production about 90 qq/ha

WINE TECHNIQUE

The harvested selected grapes are sent to pressing. The obtained must paste is moved to macerators to start the alcoholic fermentation at a temperature of 25°C - 28°C. The wine is bottled for further refinement.

SUGGESTED WINE GLASS

broad bowl wine glass.

FOOD-PAIRING

roasts, game and seasoned cheeses.



Ruby red



Pleasant,
characteristic



Soft, sapid, warm, persistent,
characteristic

GRAPES

90% Cannonau, 10% authorized
red grapes

ALCOHOL CONTENT

15 % vol

SOIL

medium consistency

SERVING TEMP.

18°-20° C.

REFINEMENT

minimum 3 months in bottle

BOTTLE SIZE

lt 0,75