



TANCA SU CONTI

CLASSIFICATION

Cannonau di Sardegna DOC riserva

MEANING OF THE NAME

Sa Tanca de su Conti is a plot of land located in the municipality of Senorbi owned and named after a noble family.

DESCRIPTION

The intense ruby red color tending toward garnet, characteristic of Cannonau, and the broad and complex scent invite you to taste this magnificent wine, highly appreciated by passionate Cannonau connoisseurs. A harmonious, dry, sapid and persistent taste to win the praise of expert evaluators.

VINEYARD

Alberate vine technique, density of 5.000 plants/ha.
Production about 60 qq/ha.

WINE TECHNIQUE

The Cannonau grapes are selected, collected and taken to the press. The paste obtained is then macerated in order to extract the color substances in the skin. The must is then transferred to temperature-controlled (18°-20°C) containers to begin fermentation, lasting approximately 10 days. The wine is transferred to French oak barriques for 12 months after which the is is bottled and refined for another six months.

TASTING

We strongly suggest to let the wine breath in a decanter to soften the tannins before drinking, minimum 1-2 hours.

SUGGESTED WINE GLASS

Broad bowl wine glass.

FOOD-PAIRING

Roasts (baby suckling pig and lamb), game , medium-seasoned and seasoned cheeses.



Red ruby



Pleasant, characteristic



Dry, sapid, warm
and persistent, characteristic

GRAPES

100% Cannonau di Sardegna DOC

ALCOHOL CONTENT

15 % vol

SOIL

hillside with loose and poor soil

AGEING

12 months in Oak barriques

SERVING TEMP.

18°-20° C.

REFINEMENT

minimum 6 months in bottle

BOTTLE SIZE

lt 0,75