

## WINES



### OKILA CANNONAU DI SARDEGNA DOC

#### GRAPE VARIETY

100% Cannonau.

#### TPOLOGY

Still red wine.

#### VINEYARDS

Located in Ittiri, north-west Sardinia, average age of 25 years  
The planting spacings are 2.5 m between the rows and 1 m on the row.  
The training method is espalier with Guyot pruning, which requires the annual renewal of the fruitful item. The soil is fertilized every other year with composted organic fertilizers and worked mechanically.

#### SOIL

Predominantly calcareous.

#### VINIFICATION AND AGING

Grapes harvested at advanced maturity, vinified in steel tanks, with maceration for three weeks at a controlled temperature and with selected yeasts. Stabilization and filtration at bottling.

#### DESCRIPTION

It is a wine with an intense ruby red color with garnet reflections, it has an elegant bouquet, with hints of cherry, berries and dried rose, the taste is broad, velvety, soft and full-bodied.

It goes well with land-based dishes, fatty fish and mature cheeses.

#### TECHNICAL DATA

Residual sugar: 1.6 g/l

Alcohol content: 14.80% vol.

Acidity: 5.2 g/l

#### FORMATS - QUANTITY

Bottle 0,75 L - 6 pieces per carton - 100 cartons per pallet

Oil mill, olive groves and laboratory  
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