

FÒLA

Fòla represents the essence of Cannonau. The vineyards are strictly controlled, following with great care and attention the maturation process and the increase of sugars level. This vine has found its ideal habitat in Sardinia and only on this island gets that aromatic and polyphenols richness, that make it "unique". A complex wine, moderately alcoholic, rich in extract, balanced and intense.

NOMEN EST OMEN: FÒLA (Gallura's dialect) – Fable

Classification: Cannonau di Sardegna DOC Riserva
Grape variety: Cannonau 100%

Vintage: 2017
Vineyard region: Sardinia Region (Italy)
Soil: Sand from granite weathering

Altitude: 300 m on the sea level
Yield per hectare: 60 q.li/ha
Forma di allevamento: Spur pruned cordon and latin vine
Planting density: 5600 plants/ha

Vinification: The handpicked grapes are selected, destemmed and left to macerate for a medium-long time. The subsequent aging in big oak barrels will round off the rich bouquet.

Fermentation temperature: 26-28 °C
Time of the fermentation/maceration: 28-30 days
Maturation: Sur lies

Bottling period: Autumn 2019

Alcohol content: 15,5%
Potential aging: 12 years

TASTING NOTES:

- Colour: Intense ruby red
- Bouquet: Rich bouquet of ripe fruit, plum and black cherry that blend with spicy notes and a final of cherry liqueur
- Taste: Warm, soft and harmonious. By good aromatic persistence and with silky tannins

Storage: Serve at a temperature of 16-18 °C.

