THE PRIDE OF A SARDINIAN WINE



MORO

CANNONAU DI SARDEGNA DOC

GRAPES:	Cannonau.
PRODUCTION ZONE:	Central Sardinia.
CLIMATE:	A mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild or cold and dry winters.
SOIL:	The Cannonau grows on slope and colluvial deposits of volcanic basalt rock originating from the pleistocene and late pleistocene. Soil is clay loam, with an alkaline ph, stony close to surface and at moderate depth, has excellent structure and is very rich in micronutrients.
TRAINING SYSTEM:	Guyot.
YELD:	8000 kilos/hectare.
VINIFICATION:	Maceration and periodic rack-and-return during fermen-tation in steel for around 14 days at a constant temperature of between 24 and 28° C. After racking, part of the wine is aged in 1st and 2nd fill tonneaux for 8 months and the remaining part in steel. The wine is then assembled and aged for at least 3 months in bottle.
COLOR:	Bright, consistent ruby red with purplish tints.
AROMA:	Impact is dominated by rich bouquet of red and black berries, including raspberries, blackcurrant and blackberries. And floral notes of violets and herbal notes of mint.
TASTE:	Abundance of alcohol gives the wine fresh notes on one hand and savoury notes on the other. Two extremes providing the structure for the well-balanced flavour with assertive sharp tannins keeping the progression dynamic and even more intriguing with its plunge into fruitiness.
PAIRINGS:	Traditional cured meats, grilled oily fish, pasta with meat sauces, medium-ripe cheeses.
ALCOHOL CONTENT:	14%-15% vol.
SERVING TEMPERATURE:	16-18 °C
FORMAT BOTTLE:	750 ML



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