

Capo Ferrato Cannonau DOC



Tasting Notes

Rich bouquet of red and black ripe fruits with pleasant scents of aromatic Mediterranean plants and spicy notes. Tasting is strong, good structure, balanced

Floral	☆☆☆☆	Spicy	☆☆☆☆
Fruity	☆☆☆☆	Balsamic	☆☆☆☆



Recommended with

Roast meat, game, red meat, mature Pecorino Sardo DOP cheese



Service Temperature

18°C

Rating: Not Rated Yet
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Manufacturer [Cantina Castiadas](#)

Description

Origin

Sarrabus (South-East Sardinia), at sea level

Grapes

100% Cannonau

Alcohol

13,5 % vol

Vinification

Soft pressing, fermentation 10 days at a controlled temperature. It refines one year in stainless steel tanks, then 6 months in bottle

Fining

Half shape = 6 months Full shape = 1 year

steel

wood

bottle