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**	★★★½☆
Fruity	★★★★½	**Balsamic**	★★★½☆

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

Service Temperature
18°C

Rating: Not Rated Yet
Ask a question about this product

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