

CANNONAU DI SARDEGNA DOC
2015
BY LANDI

Cannonau grapes, close relatives of Grenache, which flourish in hot, dry conditions. Cultivated on a sandy soil in the hilly area of Oliena, in the central-eastern province of Nuoro on the island of Sardinia – the most prominent for this grape variety.

The wine matures for about 18 months in big barrels. Clear and bright ruby colour.

Nose is expressive and very typical of the variety, with notes of blood orange followed by dark myrtle, hints of ripe red forest fruit and light spice.

Very pleasant, composed and well-balanced taste, smooth tannins, salty and warm with a particularly long finish.

An elegant wine, ready to be enjoyed now, though it will age – for six to eight years.