

expressions of Italy's most fascinating wine regions and grape varieties  
made by the country's leading winemakers (*enologi*)  
in their favourite vineyards  
released in very small numbers

## CANNONAU DI SARDEGNA DOC

2015

by Landi

<b>GRAPE VARIETY</b> Cannonau 100%	<b>REGION</b> Sardinia	<b>COMUNE</b> Oliena (NU)	<b>VINEYARD</b> Su Sune
<b>VINEYARD SIZE</b> 1.00 hectare	<b>ALTITUDE</b> 320 metres	<b>SOIL</b> Free draining, granitic, highly mineral	<b>EXPOSURE</b> South West
<b>AGE OF VINES</b> 20 years	<b>VINE DENSITY</b> 5,000 per hectare	<b>PRESSING</b> Pneumatic, destemmed grapes	<b>MACERATION</b> Appr 30 days, on the skin; frequent pump-overs of the must on the pomace
<b>FERMENTATION</b> Appr one week, at 26° Celsius, native yeasts	<b>AGEING</b> 18 months in 25-30HL French oak barrels (3-5 years old)	<b>ALCOHOL BY VOLUME</b> 14.5%	<b>PRODUCTION</b> 2,000 bottles
<b>pH</b> 3.65	<b>RS</b> 0.7 g/l	<b>TA</b> 4.7 g/l	<b>VA</b> 0.56 g/l
<b>TSO<sub>2</sub></b> 124 mg/l	<b>FSO<sub>2</sub></b> 37 mg/l		