

RADICE

Cannonau di Sardegna DOC

VINEYARD

Romangia area, between Sorso and Sennori (SS).

SOIL

Significant limestone matrix, organic, placed on medium and low hill, minimum distance from the sea of the Gulf of Asinara.

BLEND

100% Cannonau.

COLOR

Ruby red tending to grenade.

SCENT

Ripe blackberry and plum with spicy notes.

TASTE

Rounded and balanced, sapid and slightly tannin.

SERVING TEMPERATURE AND FOOD MATCHES

Red meat in general and roasted meat. Recommended service temperature: 18-20°C.

NOTES

Young, fruity, clear and sincere. Made only from grapes selected in our vines with a strong vocation for the production of Cannonau.



BOTTLE

560 g Borgognotta - h=290mm - Ø=73mm

CAP

Cork cap and tin capsule

PACK

6 bottles (252x171mm - h=302mm - Total weight 9,26 Kg)

PALLET

EPAL - 4 layers of 21 packs - h=135 cm - Total weight 793 Kg

EAN CODE

8030665100328