

CANNONAU DI SARDEGNA DOC 'COSTERA'

2023 | Red Wine



Italy, Sardinia

Argiolas

Case Size: 6

Named after the hillside vineyards, Costera is deeply ruby red in colour with garnet hues. It shows typical notes of ripe strawberries, black cherries, herbs and spices. It's enveloping and intense, with a good structure, velvety tannins and an excellent balance.

Vinification:

The grapes are meticulously handpicked from the Costera vineyard in October. Alcoholic fermentation takes place in stainless steel tank for 3 weeks. Prior to this, the grapes undergo cold maceration and racking for 2 days. The wine is then aged from 8 to 10 months in new French oak small barrels and 5 months in cement vats once the final blend has been made. After bottling, the wine rests for 1 month before release.

Grape Varieties: Bovale Sardo | Cannonau | Carignano

Classification: DOC | **ABV:** 14.5% | **Closure:** Natural Cork