



THE PRIDE OF A SARDINIAN WINE



## PRIMO SCURO

CANNONAU DI SARDEGNA DOC

GRAPES:	Cannonau.
PRODUCTION ZONE:	Central Sardinia.
CLIMATE:	A mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild to cool and dry winters.
SOIL:	The Cannonau grows on slope and alluvial deposits of volcanic basalt rock originating from the pleistocene and late pleistocene. Soil is clay loam, with an alkaline ph, stony close to surface and at moderate depth, has excellent structure and is very rich in micronutrients.
TRAINING SYSTEM:	Bush vines, spur-pruned.
HARVEST:	Between end of September and beginning of October.
VINIFICATION:	Maceration approximately 1 Week at 24 - 26 °C. Steel-aged for some months and finally 2 months in bottle.
COLOR:	Ruby.
AROMA:	Good intensity of aroma with hints of ripe red fruits, berries and violets.
TASTE:	Balanced and bodiful with a warm lingering finish. Excellent structure with soft tannins, fruity flavour.
PAIRINGS:	Cold cuts, oily fish, grilled meats, semi-soft and medium-hard cheeses.
ALCOHOL CONTENT:	14% vol.
SERVING TEMPERATURE:	16 °C
FORMAT BOTTLE:	750 ML

