



## **RENTILES**

Vintage 2018

**CLASSIFICATION:** Cannonau di Sardegna DOC. Dry red wine

**GRAPE VARIETY:** Cannonau 100%

**CHARACTERISTICS:**

**Colour:** Ruby red with purple highlights

**Aroma:** Grapey, intense, notes of wild berries.

**Taste:** Dry, full-bodied, lingering

**Alcohol content:** 15,57% vol.

**Serving temperature:** 18-20° C., prior oxygenating in order to enhance its qualities

**FOOD MATCHING:** Red roast meat, game, mature PDO Sardinian pecorino cheese. Perfect with fish, eels, tuna steaks or grilled swordfish.

### **The vinification**

The wine RENTILES Cannonau di Sardegna DOC is a red wine obtained from Cannonau grapes, the most popular vine. The grapes come from vineyards situated in "Anglona", area with limestone soils and at 300 meters above sea level. They are collected manually and sent to vinification in few hours. Stripping and pressing are made at 18-20 °C. Also fermentation occurs under thermal control, through daily pumping over and a gradual increase of temperature up to 27-28 °C. At the end of fermentation, after pressing and decanting, the last process is racking, where wine is transferred to steel tanks. It is a wine that improves its characteristics with age.

### **Further notes on the Grape variety**

#### **The Cannonau**

It is the most famous and typical red grape variety in Sardinia. Its plantation can be found all the island long, but with preponderance in the inland. Recent studies have revealed its wide-spread provenance. It doesn't need specific weather conditions. It has autochthon and ancient origin. As a matter of fact Cannonau can be date back to 3200 years ago. This grape variety has medium sized bunch grapes, fairly compact or compact. Individual grapes are round with black, purple colored thin skin, neutral taste, with rose-colored juice. Cannonau has a late ripening (III or IV time). It is utilized to produce the homonymous DOC wine "Cannonau di Sardegna" in different typologies and denominations. The wine needs a high alcoholic content in order to enhance its intense, vigorous, full-bodied and elegant character.