



AZIENDA VITIVINICOLA
C H E S S A
I VINI DELL'ANIMA

Gemmanera

CANNONAU DI SARDEGNA
DENOMINAZIONE DI ORIGINE CONTROLLATA



Typology

Cannonau di Sardegna DOC

Grapes

Cannonau 100%

Alcohol

13,5% vol

Vineyards and cultivation method

Traditional erect shrub

Age of vineyard

From 15 to 25 years

Yield

6000 kg/ha

Soil and terrain

Hilly land, with an elevation of about 250 m above sea level. Calcareous soils, with the vineyards alternating with olive groves and Mediterranean maquis.

Winemaking process and development

The processing of the grapes followed the simplest dictates of enology with the aim of offering the consumer the most faithful and respectful varietal expression as well as delicacy, elegance and ease of drinking.

Tasting notes

I live the ruby red color, fresh and fruity aromas reminiscent of morello cherry and blackberry enriched with precious notes of Mediterranean scrub. Vibrant entry in the mouth characterized by a fresh acidity and good volume.

Food matches

Perfect pairing with grilled red meats, medium-aged or aged cheeses, cold cuts and the classic roast suckling pig.

Serving

Serve at 18/20 ° uncorking 1 hour before serving.

Azienda Vitivinicola Chessa

Via San Giorgio, snc - 07049 Usini (SS) Italy

Tel. +39 328 3747069 - info@cantinechessa.it - www.cantinechessa.it