

Pusole Cannonau di Sardegna 2021

Tech Specs

Type:	Red Still Wine
Ingredients:	Cannonau 100%
Region/Subregion:	Sardinia, Ogliastra
Organic?	Yes
Sustainable?	yes
Certifications?	Eco Cert
ABV:	14%

A closer look...

Total Production:	800 cases
Vineyard:	Lotzorai, Ogliastra, 50 metres above sea level
Soil:	The variety of soils is remarkable, ranging from shale soils rich in clay to soils of alluvial origin that are sandy and rich in stones
Age of Vines:	2000
Vineyard Size:	3 hectares
Climate:	Mediterranean with intense sea wind
Farming Methods:	Organic certified, less intervention with cover crop. Manual harvest, second week of september
Fermentation Methods:	After crushing and destemming partially grapes, the spontaneous fermentation starts and maceration last for 10 days, with one or two pumping over just at the end. Malolactic conversion happens naturally in the same tank. aging 10 months in steel tank.
Winemaker:	Roberto Pusole
Elevage:	aging 10 months in steel tank.
Fining/Filtration:	No
Residual Sugars:	1.2 g/l
Acidity:	5.2 g/l

All about this bottle

This red wine has great personality and a clear Mediterranean soul; with its aromas it evokes the richness of Oliastra in Sardinia. Wine made with pure artisanal methods by Pusole Winery with Cannonau local grapes

An elegant bouquet of red fruits, Mediterranean herbs and sweet spices is the prelude to a full and balanced taste, with a long and persistent finish.



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