

"REI", CANNONAU DI SARDEGNA, DOC, 2005

Cantine Castiadas



Cantina Castiadas



"The vineyards are often surrounded by eucalyptus trees to act as windbreaks. This is a key tidbit of information for we believe they influence the wines' characteristics and bring greater personality."

Gambero Rosso, Italian Wines 2005

Uncertified Organic Wine (Producer states they do not use artificial fertilizers, herbicides or pesticides. While we cannot prove the veracity of this, we also have no reason to believe it is not true.)

Medium in body, aromatic and spicy, this is truly a *Sardinian* wine. Try it with eggplant parmigiana, pork, duck or chicken - and it is especially good with turkey!

RECENT VINTAGE - 2004

Two bicchieri - Gambero Rosso, Italian Wines 2009

RECENT VINTAGE - 2003

Two bicchieri - "Cannonau di Sardegna Capo Ferrato Rei '03 has a balsamic nose and a pleasant, lively palate." Gambero Rosso, Italian Wines 2008

Region: Sardinia

Classification: Cannonau di Sardegna DOC

Area of Production: Communities of Castiadas, Muravera, San Vito, Villasimius in the area of Cagliari.

Grape Variety: 100% Cannonau

Soil: Rocky

Average Age of Vines: 10 years

Trellising System: Guyot

Spacing of Plants: 1 x 2.2 to 2.5 m.

Production per Acre: 3.57 tons

Vinification Technique: Light pressing, fermentation for 10 days under controlled temperature.

Maturation: Aged in cement vats.

Total Acidity: 5.0 g/l

Residual Sugar: 1.90 g/l

PH: 3.75

Alcohol: 13.26%

Total Cases Produced: 1,660