

“REI”, CANNONAU DI SARDEGNA, DOC, 2007

Cantine Castiadas



Cantina Castiadas



This grape variety is said to be related to the Spanish Garnacha as well as the French Grenache, and was brought to Sardinia by Spanish conquerors in the 13th century. Cannonau, according to the folklore, is so called because in the 16th century after a battle with the islanders, the Spanish loaded their ships with “courage cannons and Sardinian wine”**

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!

**According to Vino Italiano

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 to 20 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: <2.0 g/l

PH: 3.68

Alcohol: 13.60%

Total Cases Produced: 3,330