



O S k i r o S

Cannonau di Sardegna D.O.C.

Grape variety: Cannonau 100%

Altitude: 350 m s.l.m.

Soil composition: Suoli di disfacimento granitico, sabbiosi e sabbiosi-argillosi

Planting density: 5,000 vines per hectare

Training system: Guyot

Vinification: Alcoholic and malolactic fermentation in stainless steel tanks

Ageing:

12 months in French oak barrels

Alcohol content: 14% Vol.

Tasting notes: Bright ruby red, the nose reveals a rich and varied bouquet; intense aromas of wild berries dominate, which, with bottle ageing, are enriched with hints of Mediterranean scrub and aromatic herbs typical of the Sardinian territory. On the palate, it expresses a well-defined softness with a structure supported by velvety and balanced tannins.

