

triente cannonau di sardegna DOC

description:

Cannonau has been growing in Sardinia since the Neolithic period and is one of the most widely planted varieties on the island. The name Triente comes from an ancient Sardinian coin that was found in one of the Pala vineyards. The grapes for Triente are harvested from the S'Acquasassa and Crabilis vineyards. After a temperature-controlled fermentation, the wine spends 8 months in cement and stainless steel tanks and then rests 2-3 months in bottle before release.

region:



sardegna

producer:

Pala

grape varieties:

95% Cannonau and 5% other Sardinian grapes

exposure:

North-West and South-West

altitude:

150–180m A.S.L.

soil:

S'Acquasassa vineyard: clay and gravel;

Crabilis vineyard: limestone and clay soils at the base and middle of the hill and sandy soil with a higher gravel content towards the top.

alcohol:

13.00%

tasting notes:

Intense ruby red color with subtle spice and mature red fruit aromas. Medium-bodied with good structure and a lingering finish. Serve with both white and red meats, spicy foods and flavorful cheeses.



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