

# “REI”, CANNONAU DI SARDEGNA, DOC, 2014

Cantina Castiadas



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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 13<sup>th</sup> century. Cannonau, according to the folklore, is so called because in the 16<sup>th</sup> 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:** 20 years

**Trellising System:** Guyot

**Spacing of Plants:** 1 x 2.2 to 2.5 m.

**Production per Acre:** 3.12 to 3.57 tons

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

**Maturation:** Aged in cement vats.

**Total Acidity:** 4.70 g/l

**Residual Sugar:** 0.58 g/l

**PH:** 3.20

**Alcohol:** 14.50%

**Total Cases Produced:** 1,660