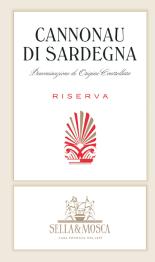


# SELLA & MOSCA

# CANNONAU DI SARDEGNA RISERVA DOC 2017









#### **BACKGROUND**

A jewel in the Mediterranean, Sardinia is a rustic and enchantingly beautiful island with extreme geography and vinous diversity to tempt travelers and wine enthusiasts alike. Mr. Sella and Mr. Mosca fell in love with this land over a century ago and established Sella & Mosca, one of Italy's most renowned wine estates. As Sardinia's foremost wine producer, Sella & Mosca's premium wines are made exclusively from estate-grown grapes. In addition to native varieties such as Vermentino, Torbato, and Cannonau, the winery has successfully pioneered the introduction of international grape varieties, notably Cabernet Sauvignon.

# **APPELLATION**

Cannonau di Sardinia Riserva DOC, Italy

# VARIETAL COMPOSITION

100% Cannonau

# **TERROIR & VINTAGE NOTES**

Sella & Mosca's 1,600-acre estate, I Piani, constitutes the second largest contiguous vineyard in Italy, covering more than 1,200 acres of vines. It is one of the largest wine estates in Europe. The climate is hot and dry. Inland vineyards cover mountainous terrain of granite, schist, sandstone and limestone soil. The estate is surrounded by landscaped gardens and a profusion of flowering oleanders, maritime pines, palm trees and eucalyptus. The winery features multiple tasting rooms, an expertly designed enoteca and a fascinating exhibit showcasing replicas of archaeological finds unearthed during the building of the estate. The average age of the vines for this wine is 18 years.

#### WINEMAKING

The grapes are harvested in late autumn and undergo fermentation on the skins in stainless steel vats a controlled temperature between 64-82°F

#### **AGFING**

The sea-kissed, warm summers, with diurnal temperatures, help yield concentrated Cannonau grapes, rich in acidity and primary aromas. Aged six months in barrel.

#### **TASTING NOTES**

The wine has an intense bouquet of violets, kirsch and red jammy fruit, accented by balsamic notes and wild herbs.

# **WINEMAKER** Giovanni Pinna

# TECHNICAL DATA

Alcohol 14.5%

Acidity TA: 5.0 g/L









