



Ghirada Fittiloghe

Cannonau di Sardegna Rosso

It comes exclusively from the grapes coming from one of our vineyards that is over 120 years old, therefore it takes its name from the homonymous ghirada "Fittiloghe" or "place of vines". The protection and conditions of the plant do not allow the passage of mechanical vehicles. Plowing is done using a yoke of oxen and the remaining activities are carried out manually

Bottles: 1300

Grapes: Cannonau 100%

Age of vineyards: about 120 years old

Farming system: sapling

Average yield: 18 q/ha

Average altitude: 700 meters above sea level

Soil type: Granite in decay

Harvest period: September

Alcohol: 15.50% vol

Fermentation: spontaneous, without the addition of yeasts

Winemaking: In small vats without temperature control

Spontaneous fermentation for 15/20 days until the sugars run out

Pressing spontaneous fluffy And fermentation malolactic

Maturation: In barrel 12 months

Refinement: In bottle 6 months

Service temperature: 14-16°C

Pairings: It goes well with red meats, game, tasty and/or mature cheeses and fatty dishes

