



Perdas Longas

Cannonau di Sardegna Rosso

It is the wine that most reflects the tradition of our company, it is an identifying wine obtained from a careful selection of our Cannonau grapes coming from old vineyards located in the Mamoiada countryside, in the "Elisi" and "Perdas Longas" areas, this the latter, whose meaning is "long stones" (given the large presence of Menhirs in the area) gives rise to the name of our wine.

Bottles: 4500

Grapes: Cannonau 100%

Age of vineyards: about 70 years old

Farming system: sapling

Average yield: 35 q/ha

Average altitude: 650 meters above sea level

Soil type: crumbling granite

Harvest period: September

Alcohol: 15% 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

Maturation: In barrel for 12 to 15 months

Service temperature: 16-18°C

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

