

# SARAJA



## AISITTÀ CANNONAU DI SARDEGNA D.O.C. Riserva 2019

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**TYPE:** red dry wine.

**VARIETY:** 100% Cannonau.

**PRODUCTION AREA:** Ogliastra.

**AVERAGE AGE OF THE PLANTS:** 25 years.

**PLANT DENSITY:** 5500 plants/hectares.

**YIELD PER HECTAR:** 70 quintals.

**YIELD PER PLANT:** 1,3 kg.

**ALTITUDE:** 90 m. a.s.l.

**TRAINING SYSTEM:** simple Guyot.

**TYPE OF SOIL:** Sandy to sandy/clayey. Slightly pro-bottom consisting of deposits of aeolian sands placed on carbonate crusts of marly type.

**HARVEST TIME:** first decade of September.

**VINIFICATION:**

Manual harvesting in small boxes.

De-stemming maceration: 14 days, paired with pumping over and rack and return.

Clarification: static cold.

Fermentation: in steel tanks 22/28 °C.

Malolactic fermentation: complete.

Elevage: 18 months in tonneaux, 6 months in steel tanks until the natural clarification is obtained.

Ageing in bottle: 2 months.

Production: 3.500 bottles.

**TECHNICAL INFORMATION:**

Alcohol: 14,5% in vol.

Acidity: 4,70 g/l.

pH: 3,70