



AZIENDA VITIVINICOLA
Binzamanna

RENTILES 2016

COUNTRY: Italy.

CLASSIFICATION: Cannonau di Sardegna DOC.

GRAPES VARIETIES: 100% Cannonau.

TYPE: Red Wine.

ALCOHOL CONTENT: 15% by vol.

EAN CODE: 8 052740 710024

VINIFICATION: Rentiles Cannonau di Sardegna DOC is a red wine obtained from Cannonau grapes, the most popular vine. The grapes come from vineyards situated in "Anglona", an area with limestone soils and at 300 meters above sea level. They are collected manually and sent to vinification in a few hours. Stripping and pressing are done at 18–20 °C. Also, fermentation occurs under thermal control, through daily pumping over and a gradual increase of temperature up to 27–28 °C. At the end of fermentation, after pressing and decanting, the last process is racking, where wine is transferred to steel tanks. It is a wine that improves its characteristics with age.

THE CANNONAU GRAPE: It is the most famous and typical red grape variety in Sardinia. Its plantation can be found all along the island, but with preponderance in the inland. Recent studies have revealed its widespread provenance. It doesn't need specific weather conditions. It has autochthon and ancient origin. As a matter of fact Cannonau can be date back to 3200 years ago. This grape variety has medium sized bunch grapes, fairly compact. Individual grapes are round with black, purple colored thin skin, neutral taste, with rose-colored juice. Cannonau has a late ripening. It is utilized to produce the homonymous DOC wine "Cannonau di Sardegna" in different typologies and denominations. The wine needs a high alcoholic content in order to enhance its intense, vigorous, full-bodied and elegant character.

TASTING NOTES: Ruby red color with purple hue, vibrant dark fruits on the nose, full body, long lasting and elegant on the palate.

FOOD PAIRING: Red roast meat, game, mature PDO Sardinian pecorino cheese. Perfect with fish, eels, tuna steaks or grilled swordfish.

SERVING TEMPERATURE: 18–20 °C, with prior oxygenating in order to enhance its qualities.

