

Pala

I Fiori Cannonau di Sardegna DOC



Cannonau has been growing in Sardinia since the Neolithic period and is one of the most widely planted varieties on the island. Recent studies indicate that Cannonau, a variety rich in phenols, is the wine to drink for longevity. This is supported by the fact that Sardinia has one of the world's largest populations of centenarians. Originally called Triente, Pala's Cannonau has been renamed i Fiori (the flowers) in honor of Sardinia's biodiversity. The flower on the label is an endemic plant of the island. After temperature-controlled fermentation, the wine spends 8 months in stainless steel and concrete tanks and then rests for 2-3 months in bottle before release.

Grape varieties : 100% Cannonau

Altitude : 150-180 m ASL

Vineyard age : 40 years old

Grape yield : 80 q/ha

Exposure : Northwest/Southwest

Soil : S'Acquasassa vineyard: clay and gravel.

Crabilis vineyard: limestone and clay soils at the base and middle of the hill and sandy soil with a higher gravel content towards the top.

Alcohol : 13%

Tasting notes :

Intense ruby-red color with subtle spice and mature red fruit aromas. Medium-bodied with good structure and a lingering finish. Serve with both white and red meats, spicy foods and flavourful cheeses.

Press Notes

James Suckling

2017 92 points
2016 93 points

AG Vinous

2016 92 points



Organic

