



TÀMARA

CLASSIFICATION

Cannonau di Sardegna DOC.

PLACE OF ORIGIN

Gallura, at 300-450 m above sea level, erect shrub training.

SOIL

Granite weathering.

GRAPE VARIETIES

Cannonau 100%.

CLIMATE

Regular rainfall in May and June, hot summers.

HARVESTING

Traditional, last weeks of October.

VINIFICATION TECHNIQUE

Red, soft crushing, complete skin contact maceration and short transfer to barriques.

TASTING NOTES

Colour: Intense ruby red.

Nose: Big and lingering bouquet.

Palate: Dry, harmonious.

STORAGE

Constant temperature 18 °C, humidity 75%, controlled light, horizontal bottle.

SERVING

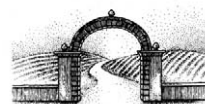
Stemware with wide rim and fairly tall bowl, serving temperature 18 °C, let breathe in a decanter 1 hour before serving.

MATCHINGS

Elaborate roast meats, game, mature PDO Sardinian Pecorino cheese.

SIZE

75 cl, 37,5 cl.



CANTINA DEL VERMENTINO
MONTI