

SARAJA



INKIBI

CANNONAU DI SARDEGNA D.O.C.
2023

TYPE: red dry wine.

VARIETY: 100% Cannonau.

PRODUCTION AREA: Ogliastro/Romangia.

AVERAGE AGE OF THE PLANTS: 20 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: 2 months of batonnage on fine lees and 4 months in steel thanks to the natural filtration.

Ageing in bottle: 2 months.

Production: 25.000 bottles.

TECHNICAL INFORMATION:

Alcohol: 14,5% in vol.

Acidity: 5,50 g/l.

pH: 3,60