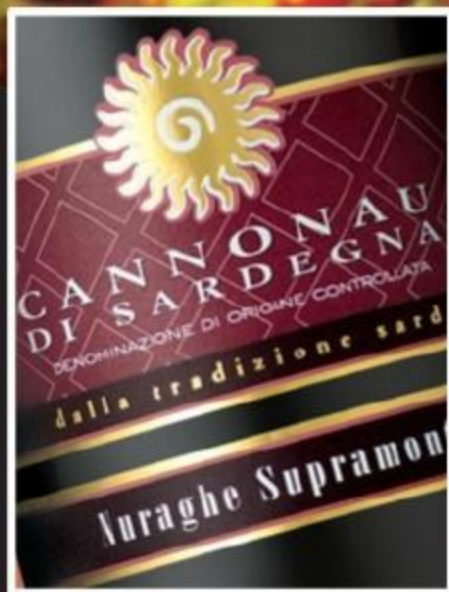


These wines fully express the two faces of Sardinia: the traditional one which is persistently tied to the land and the second one which is radiant and Mediterranean. A philosophy based on coherent and dynamic choices along with a constant and careful selection of the grapes have made it possible to produce top-level wines which represent the most refined taste of the Mediterranean culture.



## CANNONAU DI SARDEGNA

REGISTERED DESIGNATION OF ORIGIN

Production area: Sardegna

Vine variety: Cannonau

Alcoholic strength: 13% vol

Features: colour: red with purple shades;

scent: winy, with a vein of ripe fruit;

taste: smooth, slightly tannic.

Gastronomical matches: delicious if served with important main courses, red meat second courses and mature hard cheese.

Serving temperature: 16°-18°C.

# Nuraghe Supramonte

DALLA TRADIZIONE SARDA

