# "Corash" Cannonau Riserva

Cantina della Vernaccia · 2018




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| **REGION** | Sardegna · Gallura |
| **APPELLATION** | DOC |
| **GRAPE** | Cannonau |
| **TYPE** | Red |
| **ALCOHOL** | 14.0% |
| **BOTTLE** | 750 ml |

**TASTING NOTES**

Family Dinner Sardegna Cannonau Red Berries Toasted Wood Persistent Medium Body

**FOOD PAIRINGS**

Red Meats, Aged pecorino, Pizza margherita, Bistecca alla fiorentina

**PROFILE**

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|---|---|
| Body | ■■■■■ |
| Acidity | ■■□□□ |
| Tannin | ■■■■□ |
| Fruit | ■■■■□ |

**ABOUT THE WINE**

Embark on a journey to the enchanting island of Sardegna with our distinguished Cannonau wine. This wine truly embodies the region's character and rich heritage. As a proud member of the Grenache family, Cannonau reveals its full potential through a meticulous aging process. It spends 12 months maturing in small oak barrels. This careful aging develops a complex symphony of flavors that celebrate Sardegna's unique terroir. Visually, the wine dazzles with a captivating garnet red hue accented by purple highlights. The bouquet is refined and inviting. It harmoniously blends ripe red fruit aromas—such as cherry and raspberry—with subtle notes of toasted wood. These aromas set the stage for what comes next. On the palate, this wine delivers a dry and full-bodied experience. Its texture is soft and velvety, creating a smooth mouthfeel. The finish is long and persistent, allowing you to savor every drop. Each sip tells a story of tradition, dedication, and expert craftsmanship passed down through generations. When it comes to food pairing, our Cannonau shines. It pairs beautifully with roasted or grilled red meats, adding depth to their flavors. Game dishes also complement the wine's robust character. For cheese lovers, aged selections like Pecorino Sardo or Parmigiano Reggiano are ideal matches. The wine's refined tannins elevate hearty Mediterranean cuisine, making every meal memorable. For optimal enjoyment, serve this Sardinian red between 64 and 68°F.