



CANTINA LECIS

AZIENDA  
VITIVINICOLA  
GIUSEPPE LECIS



# Cannonau D.O.C. Riserva GIUA'



**Grape Variety:** Cannonau 100%.

**Vineyard:** Spurred cordon cultivation planting density 5000 hectare plants. Yield 40 q / ha hilly position with schist-clay soils rich in stones.

**Winemaking:** Vinification in red with controlled temperature, replace every 6 hours for 8/10 days.

**Colour:** Intense red with purple reflections.

**Aroma:** Intense and persistent with hints of leather, spices and ripe fruit, notes of vanilla, cocoa, butter.

**Flavour:** Taste Vinous, decidedly tannic and with good acidity and persistence.

**Pairings:** Red meats, game, aged cheeses.

**Ageing:** 2 years in cement tanks of 50 hl capacity, 6 months in oak barriques.

**Serving Temperature:** 16-18° C.

**Alcoholic Content:** 14% vol.