



CANTINA LECIS

AZIENDA
VITIVINICOLA
GIUSEPPE LECIS



Cannonau D.O.C. SOLE MINOI



Grape Variety: Cannonau 100%

Vineyard: Breeding Spurred cordon, plant density 5000 vines for hectare. Yield 70 q/ha, hilly sub lying posture with shale and clay soils rich in texture and arid climate.

Winemaking: In red with controlled temperature, replacements every 6 hours for 8,10 days.

Colour: Intense ruby red with violet hues.

Aroma: Intense and long lasting with hints of leather, spice and ripe fruit.

Flavour: Vinous definitely tannic with good acidity and persistence.

Pairings: Red meats, game and mature cheeses.

Ageing: Wine that appreciates long aging and refinement in the bottle in a cool place protected from light.

Serving Temperature: 16-18° C.

Alcoholic Content: 14% vol.