



## ANIMOSU

### CANNONAU DI SARDEGNA DOC

DENOMINAZIONE DI ORIGINE CONTROLLATA

This wine expresses all the nature of its land. The warm embrace of Gallura sunshine, tenacity and robustness of the vine run into this wine, characterized by multiple nuances.

<b>Grape varieties</b>	100% Cannonau
<b>Designation</b>	Still Red
<b>Appellation</b>	Sardegna D.O.C
<b>Soil characteristics</b>	Granite weathering
<b>Training system</b>	Spurred cordon
<b>Harvest</b>	End of September-early October
<b>Harvested mode</b>	Grape are hand harvested in crates
<b>Vinification</b>	The grapes were macerated in the fermenting must for about two weeks, a natural temperature (24-26°C /75-79°F), given the climatic conditions of the area. The fermentation takes place using selected yeasts, after which the wine is transferred into barrels of medium capacity where the malolactic fermentation takes place. After several decanting the wine is bottled
<b>Ageing</b>	First time in stainless steel tank and then in bottle
<b>Sensory notes</b>	Animosu is an intense ruby colored wine with violet tones, with a typical aroma reminiscent of red fruits, cherry jam, blackberries and wild berries. The taste is warm, soft, full, intense and persuasive
<b>Pairings</b>	Ideally accompanies roasts, cheeses and all the typical dishes of Sardinian cuisine
<b>Serving temperature</b>	18°C (64°F)

#### TENUTE GREGU di Raffaele Gregu

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