



**Cantina Santa Maria La Palma –
Naramae | Riserva Cannonau di
Sardegna DOC Cannonau | 5+1
Promoprijs
Italy (SARDEGNA) – 2020**

Domain

Cantina Santa Maria La Palma

700 hectares situated in what is considered to be the best wine regions in Sardinia: there, in the rolling hills and endless plains, are the vineyards of the Santa Maria La Palma wine estate, where there are ideal climatic conditions. The mild temperatures and the exposure to the incoming sea breeze create an environment that stimulates the production of high quality wines.

Vinification

The vineyard is located in Jerzu and was entirely planted with the Cannonau grape. The harvest in this arid and hot climate begins in September and concludes in early October. The average age of the vines is at least 40 years. Fermentation takes place for one week, followed by an additional post-fermentation maceration period (tannin extraction) before the wine spends a month in steel barrels. Further complexity is achieved as the wine spends 12 months in tonneau (900-liter barrels), all of which are second or third use. After bottling, the wine rests for an additional 2 months in the bottle before finding its way to the consumer.

Taste

Ruby red color with a garnet hue at the edge. Intense aromas of red fruit and typical notes of curry spice. In the background, a spicy peppery character and a balsamic smoothness. Savory and deep wine with an elegant finish.

Food pairing

Meat - roasted | Game - hare | Cheese - aged

General information

Type: Red wine

Grape varieties: Cannonau

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 18 °C

Taste profile: Complex with firm tannins

