



THE ITALIAN SELECTION



is pleased to introduce

WINERY: QUARTOMORO di Sardegna
Cannonau Òrriu 2018 DOC

VINTAGE: 2018

SIGHT: ruby red

SMELL: its aromatic profile is animated by balsamic and fruity hints

TASTE: fruit-forward and complex wine. The taste is smooth, silky and well-balanced, harmonious and persistent

Grape Variety: 100% Cannonau

Production Area: Sardegna, Marrubiu vineyards

Classification: DOC

Soil Composition: sands from granitic decomposition

Fermentation: aged for 6 months in steel vats and old barriques

Exposure: The Cannonau from the volcanic soil traditionally harvested to create a fruit-forward and complex wine

Vines Per Hectare: 5,000/ha

Harvest Period: Mid September

Date of Bottling: April 2019

Formats: 750 ml

Pairing Suggestion: red meat dishes, suckling pig, porchetta, pasta with tomato sauce

Alcohol: 13.5%

Acidity: 5.70 g/l

pH: 3.50

Background

Orriu in the local dialect means the straw basket where to put the grape during the harvest. Cannonau is produced all over the Sardinia Island, the original area of production is Dorgali on the North East, but you can find in the south west like in the Sulcis area and close to Arborea, where Quatomoro is located. The vicinity of the sea and the breezy weather is giving an unusual freshness and minerality.

The Winery

Quatomoro di Sardegna was initially used by Piero Cella himself to experiment and test different ideas to learn more about his own wines. This led him naturally to develop it into what it is today, a kind of 'workshop of ideas' where new wines are created. It is a quintessential selection chosen to represent the true culture of wine in Sardinia.