



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Noras Cannonau di Sardegna DOC

90% Cannonau and 10% Carignano. Cannonau, long believed to be a variety of Spanish Garnacha, was not only recently proven to be ampelographically distinct and native to Sardinia; it may well have been one of the most ancient wines in the western Mediterranean. Santadi's delightful version was named after Nora, Sardinia's very first city, founded on the island's southern seaboard around 1000-1500 BC, and Norax, a mythical Sardinian hero who came from the sea.

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**Wine exported to:** Bermuda, USA, Canada, Australia

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## Most recent awards

**VINOUS:** 92

**KERIN O'KEEFE:** 92

**JAMES SUCKLING:** 93

**WINE ENTHUSIAST:** 90

**ULTIMATE WINE CHALLENGE:** 91

**WINE SPECTATOR:** 90

**WINE ADVOCATE:** 91

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## Winemaking and Aging

Grape Varieties:	90% Cannonau, 10% Carignano
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	12-14 days
Type of yeast:	Selected
Fermentation temperature:	24-26 °C (75.2-78.8 °F)
Maceration technique:	Pumpovers
Length of maceration:	12-14 days
Malolactic fermentation:	Yes
Aging containers:	Barrique
Container size:	225 L
Container age:	Second use
Type of oak:	French bay oak
Aging before bottling:	6 months
Aging in bottle:	6 months
Closure:	Natural Cork



## Vineyard

Vineyard location:	Lower Sulcis, Sardinia
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Soil composition:	Sand and granite
Vine training:	Guyot
Time of harvest:	Starting in late September
First vintage of this wine:	2008
Total yearly production (in bottles):	35,000 bottles

## Tasting Notes and Food Pairings

Tasting notes:	Intense ruby-red color tending towards garnet. Mediterranean aromas on the complex nose, along with notes of ripe blackberry, blueberry, sweet spice, tobacco and chocolate. A warm, velvety palate with unusually intense yet soft tannins.
Serving temperature:	Best served at 14 -16 °C (57.2 - 60.8 °F).
Food pairings:	Structured dishes, roasts, grilled meat and fish, game and cheese.
Alcohol:	15.5 % vol
Winemaker:	Riccardo Curreli - Consultant: Giorgio Marone