Saraja Inkibi, Cannonau di Sardegna DOC 2024

ISR0022024

Saraja

— Sardegna, Italy

A fine, perfumed style of Cannonau (Grenache) from a single vineyard in Romangia in northwest Sardinia, an area where the island's most widely planted red grape thrives.

2019 Vintage

The Wine Merchant Top 100 Top 100 2022

Production

The 100% Cannonau grapes are sourced from relatively low-lying vineyards in the Romangia area. Soils are shallow and range from clay to sand. Grapes are typically hand-harvested at the start of September, and are then destemmed and macerated for 14 days with regular pumping over. Fermentation is in stainless steel at 22-28°C, and malolactic fermentation takes place too. The wine spends 2 months on fine lees with batonnage, then a further 4 months in stainless steel, before being released after 2 months in bottle.

Tasting note

Perfumed redcurrant and cranberry aromas combined with brown spice and warm, earthy notes. Bright and fleshy on the palate with juicy red berry and forest fruits balanced by gentle tannins, fresh acidity and a bitter cherry twist.

Food Match

Perfect match with lamb ragù.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Cannonau di Sardegna DOC

Winemaker:
Federico Curtaz

Grape Varieties:
Cannonau 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8053306940022