



From Cannonau grapes, the island leading variety, comes this fine red wine with a decisive and strong character, but enchanting and caressing the palate.

Appellation	Cannonau di Sardegna DOC
Location	From vineyards in the municipality of Codrongianos (named Signoranna, in the north west area of Sardinia)
Harvest	Beginning of October. Harvesting and selection by hand
Grapes	Cannonau 100%
Yield per hectare	70 quintals
Maturation and aging	6 months in stainless steel tanks followed by 6 months' bottle ageing
Characteristics	A ruby red color with garnet reflections. An elegant wine with scents recalling wild berries
Alcohol content	14% vol.
Pairings	It goes well with red meats, mature cheeses and pleasantly accompanies dishes from the peasant tradition
Serving temperature	18°C



**Azienda Agricola Deriu Gavino & C.S.S.
Produzione Vini**

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VERMENTINO DI SARDEGNA

Denominazione di Origine Controllata



From Vermentino grapes comes this inviting and persuasive white wine. A successful expression of this territory, able to enhance the seafood dishes.

Appellation	Vermentino di Sardegna DOC
Location	From vineyards in the municipality of Codrongianos (named Signoranna, in the north west area of Sardinia)
Harvest	Middle of September. Harvesting and selection by hand
Grapes	Vermentino 100%
Yield per hectare	80 quintals
Vinification and aging	Fermentation in stainless steel tanks at low temperature followed by 5 months on lees with continuous batonnage
Characteristics	Bright straw yellow color, with intense and savory bouquet and a typical aftertaste of almond
Alcohol content	13,5% vol.
Pairings	It pairs well with seafood dishes, unmaturred cheeses and soups
Serving temperature	12°C



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A bold wine that comes from a careful selection of the oldest vines. It is a fascinating journey to discover the archetypal expression of territorial Cannonau.

Appellation	Cannonau di Sardegna Riserva DOC
Location	From vineyards in the municipality of Codrongianos (named Signoranna, in the north west area of Sardinia)
Harvest	Beginning of October. Harvesting and selection by hand
Grapes	Cannonau 100%
Yeld per hectare	60 quintals
Maturation and aging	6 months in stainless steel tanks, 8 months in concrete tanks followed by 6 months in French oak barrels
Characteristics	Bright garnet red color with hints of ripe red fruits
Alcohol content	14,5% vol.
Pairings	It goes well with red meats and mature cheeses
Serving temperature	18°C



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From aromatic Moscato grapes, partially left to dry, comes this sunny juice, a nectar that radiates golden light in every banquet.

Appellation	Moscato di Sardegna Passito DOC
Location	From vineyards in the municipality of Codrongianos (named Signoranna, in the north west area of Sardinia)
Harvest	Middle of October. Harvesting and selection by hand of partially dried grapes that are spread over mats in order to allow a further drying
Grapes	Moscato 100%
Yield per hectare	25 quintals
Vinification and aging	Maceration on the skins for 24 hours followed by pressing and fermentation at controlled temperature in stainless steel tanks. Aging on its lees for 5 months with continuous batonnage followed by further aging in bottle for 12 months
Characteristics	Golden yellow color with hints of Mediterranean fruit. A harmonious wine with a wide structure in the mouth. A wine with a great personality
Alcohol content	15% vol.
Pairings	It goes well with blue cheeses and almonds desserts
Serving temperature	14°/16°C



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