VIGNETI ZANATTA

Vigneti Zanatta
2020 Fieli
Carignano del Sulcis IGT - 0.75L





SHORT DESCRIPTION

Beautiful ruby red color with dark shades. Fresh fruit aromas such as blackberries, black blueberries, cherries and a hint of strawberry accompanied by slightly spicy undertones. Juicy and sunny wine in a wonderfully balanced way. Rich, tasty and nicely measured final.

Climate:

Sardinia has a warm and Mediterranean climate with typical land features. Hot, dry summers and mild winters with regular rainfall.

Soil:

The soil here is characterized by a good limestone composition and granite rocks. Poor soil on top oblige the vine to search deeply with its roots.

Vinification:

Cold maceration for 2 days, followed by a classic maceration for 8 days.
Fermentation in stainless steel vats to guarantee fresh fruit and crispness.

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Vigneti Zanatta is a young company founded in 2003 with the combination of two pieces of land known for their tradition on the production of the following wines: Sardinia and Veneto. The wines are produced from local grapes in the Gallura area in Sardinia. It is the very nature of the extremely sandysoil with little water or organic matter that gives the wines such as Vermentino di Gallura DOCG and Cannonau di Sardegna DOC their aromatic, spicy flavour by which they are known and can be immediately identified.

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