Olianas Cannonau di Sardegna DOC Organic 2023



Region

Sardegna is a volcanic island, being the second largest in the Mediterranean sea. Known for its vast mountain ranges, stunning coastal views and buzzing cultures in the towns. Much like with the rest of Italy there is a long history of wine with vines existing in wild form since 1000bc and later taken over by the Spanish who cultivated the grapes for export. Now home to 120 native varieties, most notable are Vermentino and Cannonau.

Producer

Tenuta Olianas is an organic winery from Sardinia with a philosophy of respecting traditional farming and the cultures of the island. Prefering to minimize the use of mechanical farming, they use Comtois horses, Dinette and Biscotto, for ploughing and transport, promoting biodiversity in the vineyard and also only using the indigenous grapes of the region. Tenuta Olianas employ a wide range of techniques in vinification including the use of natural yeasts and amphorae thus striving for a balance between modern and traditional winemaking. The estate is currently in Biodynamic conversion and will be certified in time for the 2023 harvest.

Tasting Notes

Cannonau is the Sardinian name for Grenache. Planted in the clay based Anfiteatro `Amphitheatre` Vineyard which is in a southward valley that is subject to winds that slow the growing season and add subtle aromas to the grape. Ambient yeasts are used which gives a more authentic character to these wines which then spend 8 months in barriques for extra complexity. This wine has an intense ruby red color with floral, fruity notes on the nose. The mouthfeel is fresh, with a smooth texture and dense, well-integrated tannins. Distinctive hints of wild berry combine with lovely notes of dark chocolate and tobacco which linger on the palate.

Food

Excellent accompaniment to robust stews, roast or braised beef, barbecued meats, tandoori spiced chicken and well flavoured cheeses.

Technical Information

Country	Italy
Region	Sardgena
Grape(s)	Cannonau (90%) Tintillu (10%)
Type	Red
Style	Rich
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	14%	
Closure Style	Cork	
Organic/Biodynamic	In conversion-biodynamic	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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