

FÒLA

Fòla represents the essence of Cannonau. The vineyards are strictly controlled, following with great care and attention the maturation process and the increase of sugars level. This vine has found its ideal habitat in Sardinia and only on this island gets that aromatic and polyphenols richness, that make it "unique". A complex wine, moderately alcoholic, rich in extract, balanced and intense.

NOMEN EST OMEN: FÒLA (Gallura's dialect) – Fable

YEAR OF BIRTH	2012
NUMBER OF AWARDS	96
Classification:	Cannonau di Sardegna DOC Riserva
Grape variety:	Cannonau 100%
Vintage:	2020
Vineyard region:	Sardinia Region (Italy)
Soil:	Sand from granite weathering
Altitude:	300 m on the sea level
Yield per hectare:	60 q.li/ha
Forma di allevamento:	Spur pruned cordon and latin vine
Planting density:	5600 plants/ha
Vinification:	The handpicked grapes are selected, destemmed and left to macerate for a medium-long time. The subsequent aging in big oak barrels will round off the rich bouquet.
Fermentation temperature:	26-28 °C
Time of the fermentation/maceration:	28-30 days
Maturation:	Sur lies
Bottling period:	Winter 2022 – Winter 2023
Alcohol content:	14,5%
Potential aging:	12 years
TASTING NOTES:	
- Colour:	Intense ruby red
- Bouquet:	Rich bouquet of ripe fruit, plum and black cherry that blend with spicy notes and a final of cherry liqueur
- Taste:	Warm, soft and harmonious. By good aromatic persistence and with silky tannins
Storage:	Serve at a temperature of 16-18 °C.



SIDDURA
Sardegna in purezza

SOCIETA' AGRICOLA SIDDURA SNC
Località Siddura Snc
07020 Luogosanto Nord Est Sardegna, Italia
Tel: +39 079 65 73 027
E-mail: info@siddura.com
Web: www.siddura.com