



# CORRASI

## NEPENTE DI OLIENA RISERVA

### CLASSIFICATION

Cannonau di Sardegna DOC Riserva Nepente di Oliena

### THE VINEYARDS OF THE CORRASI

Located in the town of Oliena, they are cultivated in non-irrigated, granite soils on hilly sites. The typical farming system is with small Sardinian trees that allow low productions per hectare and high quality grapes. The carefully-selected grapes in the vineyard are generally harvested from the first 10 days of October.

### VINIFICATION AND REFINING

At transportation, grapes undergo a further check in order to ensure an absolute high level of quality. Vinification includes a long maceration for 15 days at a controlled temperature of 24-26°C. Frequent pumping and délestage allow the extraction of the grape aromatic and polyphenolic component. At first, maturation takes place in refrigerated cement tanks and continues in Slavonian and French oak barrels. During the 6 months inside the barrels, CORRASI undergoes frequent bâtonnages on its fine and noble lees in order to extract the noble components and increase both body and volume.

### BOTTLING AND STORAGE

CORRASI is bottled sterilised and under inert gas. It is possible to store the wine in bottles for a long period of time in order to ensure a correct period of maturation and ageing. After a few years of storage in suitable conditions, the sweet and fruity notes with hints of vanilla are enriched by aromatic and spicy nuances.

### TASTING

It appears lively red with garnet purple tinges. At the nose, it is rich, complex and in full evolution. It has intriguing notes of red pulp fruits that are followed by sweet and vanilla notes. The spicy nuances remind of the maquis and the strong aroma of its woody essence. In the mouth, it is full and noble. The subtle acid vein is followed by pleasant velvety and full-bodied sensations. Strong tasting impact that doesn't decrease even after waiting a few moments.

Alcohol by volume: 15%.

Serving temperature: 18°C.

### FOOD COMBINATIONS

Superb with plates full of intense and powerful flavours. First courses with game sauces, ravioli filled with the flavours of aromatic herbs, roasts and matured cheeses are great tasting companions of the CORRASI wine.