



PUDDU TISCALI CANNONAU DI SARDEGNA

£20.00

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The Fratelli Puddu winery is located in the centre-east of Sardinia. It was founded in 1976, with the first vineyards planted in 1980. Today they have 30 hectares of vines and 15 of olive trees. In 2018 the winery obtained organic certification. The estate is at the foot of the ancient limestone Mount Corrasì in the Supramonte mountain range and a few kilometres from the Gulf of Orosei on the eastern coast of Sardinia. This is a rugged and wild area which is one of Sardinia's richest in local

fauna and flora, covered in around 650 species of herbs, flowers and trees. The decomposed granite and limestone soils and Mediterranean sun allied to altitude and the cooling sea breezes gives the grapes concentrated flavours but with freshness and balance. These characteristics are unique to the Nepente di Oliena region, which is considered an optimal sector of Sardinia for production of the indigenous variety Cannonau, related to Grenache and thought to have arrived on the island via Spain.

in 2020, their Cannonau Pro Vois became one of only 14 wines in Sardinia to be awarded the coveted Gambero Rosso Tre Bicchieri, and in addition to a range of reds from this variety, they produce a delicious Vermentino

From 15 year old hand-harvested vines, this is an

unoaked red for drinking over the next 3-4 years. Pale ruby. Enticingly perfumed nose of fresh raspberry and rosehip, with a hint of roasted wild herbs. Supple and silky, aromatic and pure - light bodied vibrant juice; an extremely moreish lighter red that could be enjoyed lightly chilled.

