Your Logo

Audarya®
VITICOLTORI IN SARDEGNA

TECHNICAL SHEET with Allergens & Tasting Notes

Distributed to the UK by alivini Since 1975

Bottle Size	**75**	**cl**
Alcohol by Volume	**13.5**	**%**
Production Area	**SERDIANA, SARDEGNA, ITALY**	
Grapes	Cannonau	
Colour	Red	
Method	**Stainless Steel & Malolactic & Concrete**	
Vinification	Long maceration of 30 days at 25°C. Complete malolactic fermentation and subsequent refinement on fine lees, in temperature-controlled steel vats in order to enhance the typical aromatic component of the vine.	

Product Name	**CANNONAU DI SARDEGNA D.O.C. 2023**
Alivini Product Code	**CAN-AUDARYA------01D**

Product Picture

Tasting Notes and Wine Pairing

Nose: slightly spicy with hints of very ripe red fruit. **Flavour**: structured, warm and persistent. **Pairings**: cured meats and first courses of land, medium-long aged Sardinian pecorino. Roast suckling pig and lamb seasoned with myrtle and juniper, red meats.

INGREDIENTS	
List of Ingredients	**%**
Grapes	> 99
Potassium metabisulfite	< 1

VALUES	
ENERGY	**Each 100ml**
KJ	314
Kcal	75

ALLERGENS	Y	N
Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
Contains EGG (used in fining: e.g. egg albumin)		x
Contains FISH (used in fining: e.g. isinglass)		x
Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Contains GLUTEN & products made from GLUTEN		x
Contains CELERY & products made from CELERY		x
Contains NUTS (shell and nuts) + products made from NUTS		x
Contains PEANUTS & products made from PEANUTS		x
Contains SOYA & products made from SOYA		x
Contains MUSTARD & products made from MUSTARD		x
Contains SESAME SEEDS & products made from SESAME SEEDS		x
Contains LUPINS		x
Contains MOLLUSCS & CRUSTACEANS		x

CLOSURE TYPE	Dropdown Menu
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps	Natural Cork

RESIDUAL SUGAR	g/L
BRUT ZERO (0-3 g/L = Bone Dry); **EXTRA BRUT** (0-6 g/L = Bone Dry); **BRUT** (0-12 g/L = Dry); **EXTRA DRY** (12-17 g/L = Fruity) **SEC** (17-32 g/L = Off-Dry) **DEMI SEC** (32-50 g/L = Sweet)	**5.2**

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	**4.5**

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	**3.5**

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC		x
CERTIFIED BYODINAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

STORAGE CONDITIONS
Storage: away from light, with horizontal bottle, controlled temperature and humidity 17°C – 70%. Serve at a temperature of 16-18°C

ISSUED BY	DATE
AUDARYA SRL	10/06/2025

APPROVED BY	DATE
DB	30.06.2025