



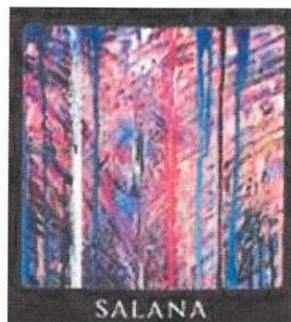
Gallura is a region in Sardinia known for its granite rocks that are shaped by the wind, the rain and the sea, where most of the land is relatively infertile and barren. Towards the north, however, there are extensive areas covered with vineyards.

It was here that in 1975 Bruno Zanatta, a young oenologist from Treviso, began his career, acquiring in-depth knowledge of the terrain and of Sardinian soil. In the course of thirty years and with a great passion for wine, Zanatta founded a true family-run enterprise.

In 2003, the Zanatta family bought 20 acres in a hilly area in Sardinia, about 300 metres above sea level - this would be the starting point of a fruitful winery. There, two varieties of vines were planted: Vermentino and Cannonau. A few years later, in 2005, the Zanatta family decided to expand their plantation by investing in a 100-acres sea level terrain, located in the center of the Gallura area (Northern Sardinia). Patience, dedication, and love throughout the years transformed this piece of land into fertile ground to produce their Vermentino di Gallura DOCG and Cannonau di Sardegna DOC.

Bruno's dream became reality when, in 2008, the construction of the winery was completed. Daily commitment in conjunction with years of experience and professionalism are only a couple of features of this tenacious family-owned business. Vigneti Zanatta proves that the union of two allegedly distant lands can result in a winemaking tradition of excellence.

Cannonau di Sardegna "Salana"



Winery: Vigneti Zanatta

Region: Sardegna (Sardinia)

Locale: Gallura, Italy

Appellation: Cannonau di Sardegna

Designation: DOC

Site: Clay and sand.

Grapes: Cannonau (Grenache)

Fermentation and Aging: Cold maceration for 2 days and traditional maceration for 8 to 10 days in stainless steel containers at a temperature of 24°C to 26°C (75°F to 79°F). Aged 6 months in barriques and 6 in stainless steel tanks.

Notes: Bright garnet color, with an intense, persistent, full flavor. The Cannonau bears long aging. Should be stored in a cool, dark cellar, at constant temperature. Ideal with very structured dishes such as red meat, game feathered and furred, excellent with cheese.