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**PIERO MANCINI CANNONAU DI SARDEGNA ‘FALCALE’**

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**Region:** Sardegna, Italy

**Appellation:** Cannonau di Sardegna DOC

**Grapes:** 100% Cannonau (aka Grenache)

**Farming:** Conventional

**Age of vines:** Planted between 2000 and 2005

**Altitude, Aspect, & Soil Type:** 100-350 M, E-SE Facing, Granite

**Typical Harvest Time:** Late September through early October

**Maceration & Fermentation:** 7 days maceration, controlled low temperature fermentation in stainless steel with conventional yeasts

**Aging:** 6-8 months in stainless steel

**Finishing:** No fining, coarse filtration before bottling

**Production:** 40,000 bottles annually

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**Notes from Oliver:**

Piero Mancini is a benchmark producer of Vermentino di Gallura. Located in the northwestern corner of Sardegna, Piero planted his first grapes in the 1960's and founded the estate in 1989. Piero's children Alessandro, Antonio and Laura Mancini operate the winery today.

The 'Falcale' Cannonau is a pride of the Mancini winery. The name references the falcon, and like a falcon, this wine stands above, differs and fascinates. Ruby-garnet color, with lively aromas and flavors of bright red fruits, flowers and Mediterranean herds. A perfect pairing for traditional Sardinian meat dishes, such as roast pig, or lamb with artichokes.