



## Fattoria Cuscusa Cannonau di Sardegna Crobia

### Overview

- Cannonau is the soul of Sardinia — an ancient grape whose roots on the island may stretch back over three thousand years, long predating its fame elsewhere in the world. At Fattoria Cuscusa, nestled in the historic Marmilla hills of Oristano, the brothers Cuscusa have farmed this land organically for decades, coaxing from its volcanic soils a Cannonau that is utterly true to place — clean, mineral, and alive with the warmth of the Mediterranean sun.

**Appellation:** Cannonau di Sardegna DOC

**Type:** Red, dry

**Varietal:** 100% Cannonau

### Winemaking and Vineyard Notes

**Viticulture:** Organically farmed vineyards in the historic Marmilla subregion on volcanic soils. The Cuscusa family has practiced organic agriculture for over 30 years, embracing biodiversity and eschewing synthetic pesticides.

**Vinification:** Traditional vinification to preserve the natural character and minerality of the Cannonau grape.

**Vineyards:** About 2.5 hectares planted to Cannonau and Vermentino in the Marmilla subregion of Oristano, on volcanic soils

### Tasting Notes

**Color:** Deep ruby red.

**Bouquet:** Dark cherry, licorice, wild herbs, crushed stone.

**Palate:** Powerful yet graceful; sour cherry, cranberry, orange peel; fresh acidity and a persistent mineral finish.

**Serving Temperature:** 16–18°C (61–64°F)

### Food Pairing

Roasted lamb, aged pecorino, slow-braised meats, pasta with rich meat sauces.



Tucked into the ancient Marmilla subregion of Oristano in central-western Sardinia, **Fattoria Cuscusa** is far more than a winery — it is a living expression of the island's oldest agricultural traditions. The brothers Cuscusa have spent over 30 years teaching organic agriculture through their internationally attended farm in Gonnostamatza, cultivating a working farm that raises Sardinian sheep, goats, horses, and pigs alongside their vineyards and ancient olive trees. From this land of deep roots and sun-baked soils, they produce wine, cheese, and extra virgin olive oil — each one a true product of place.