



VINITY
WINE COMPANY

Cantina Francesco Cadinu Cannonau di Sardegna "Ghirarda Fittiloghe"

Overview

- In the granite highlands above Mamoiada, in a walled plot called Fittiloghe, grow vines that Francesco Cadinu's family has tended since the 1950s — and which were already old when they acquired them. More than a century on, these gnarled alberello bush vines yield almost nothing: a handful of small, thick-skinned Cannonau clusters, picked by hand each October at seven hundred meters.

Appellation: Cannonau di Sardegna DOCG

Type: Red, dry

Varietal: 100% Cannonau

Winemaking and Vineyard Notes

Vineyard: "Fittiloghe" — a single historic parcel acquired in the 1950s by the family ancestor known as tziu Simone, and the founding plot of the estate.

Vine Age: 120+ years.

Training: Alberello (traditional Sardinian head-trained bush vine)

Altitude: ~700 meters.

Soil: Decomposed granite; loose structure, slightly acidic.

Yield: ~18 quintals/hectare.

Farming: Sustainable, hand-worked; estate practices emphasize minimal intervention in vineyard and cellar.

Harvest: By hand, early October

Fermentation: Spontaneous, with indigenous yeasts only; approximately 15 days in small tanks without temperature control.

Pressing: Gentle

Malolactic: Natural, uninoculated

Aging: 15 months in small chestnut barrels (botti di castagno), followed by bottle refinement.

Production: Very limited

Tasting Notes

Color: Deep garnet with a faint bricking at the rim.

Bouquet: dried cherry, blood orange peel and crushed juniper, with the wild-herb macchia character particular to Barbagia.

Palate: Full-bodied and firmly structured on the palate, with fine granitic tannin and an acidity that keeps the 15.5% alcohol in balance.

Alcohol: 15.5%.

Serving Suggestion: 16-18°C (61/64° F).

Food Pairing

Roast suckling pig (porceddu), braised lamb with myrtle, aged pecorino sardo, game, slow-cooked ragù.



In the granite highlands of Mamoiada, in Sardinia's mountainous Barbagia, **Francesco and Simonetta Cadinu** farm eight hectares of Cannonau across eight small parcels at up to 700 meters. The family's roots here run to the 1950s, when an ancestor called tziu Simone acquired the old Fittiloghe vineyard — vines still standing, now past 120 years. Since founding the winery in 2015, the Cadinus have worked by hand and with minimal intervention: alberello bush vines, spontaneous fermentation, no temperature control, aging in small oak and chestnut casks. The result is Cannonau of rare altitude, structure and place.