



VINITY
WINE COMPANY

Cantina Francesco Cadinu Cannonau di Sardegna "Perdas Longas"

Overview

- Scattered through this vineyard at six hundred and fifty meters stand the perdas longas — the long stones — menhirs raised by hands that worked this granite thousands of years before the first vine went in. Francesco Cadinu's seventy-year-old alberello bushes grow among them, rooted in the same decomposed rock, tended by the same wind. One hundred percent Cannonau, fermented on its own wild yeasts and rested a year in small barrels, this is Mamoiada's signature red in its clearest form: wild strawberry and mountain herbs, fine tannin and a mineral line rooted in place.

Appellation: Cannonau di Sardegna DCG

Type: Red, dry

Varietal: 100% Cannonau

Winemaking and Vineyard Notes

Vineyard: Two parcels in the Elisi and Perdas Longas districts of Mamoiada. Perdas longas — "long stones" — takes its name from the menhirs standing in and around the vineyard, prehistoric markers of a landscape farmed for millennia.

Vine Age: ~70 years.

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

Altitude: ~650 meters

Soil: Decomposed granite; loose structure, slightly acidic.

Yield: ~35 quintals/hectare.

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

Harvest: By hand, early September.

Fermentation: Spontaneous, with indigenous yeasts only; 15–20 days in small wooden vats without temperature control.

Pressing: Gentle

Vinification: Natural, uninoculated malolactic fermentation

Aging: 12–15 months in small barrels, followed by bottle refinement before release.

Production: Very limited

Tasting Notes

Color: Bright ruby with garnet edges.

Bouquet: Aromatic and immediately expressive — wild strawberry and sour cherry lifted by the herbal macchia of the Barbagia hills: myrtle, thyme, a whisper of juniper and dried orange peel.

Palate: medium-full and driven by altitude: taut red fruit, fine granitic tannin, and a saline, stony core that carries through a long, savory finish.

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

Alcohol: 14.5%.

Food Pairing

Grilled lamb, wild boar, stuffed pasta with tomato and mint, roast pork, semi-aged pecorino, mushroom risotto.



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 Cadinu 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.