

# MOGORO VIGNARUJA

'KAH-NOHN-NOW'  
'GRENN-NOSH'



92 POINTS  
JAMES SUCKLING

## Red Wine | Cannonau/Grenache | Sardinia, Italy | DOC

Cannonau, also known as Grenache or Granacha, is responsible for some of the most expensive and sought after wines in the Southern Rhône and Spain. It is also the most widely planted variety on the island of Sardinia. One theory of its beginnings is that the varietal originated on the island and made its way to Spain and eventually on to southern France in the 13th century when the island came under Aragón (Spain) rule. The vineyards are located predominantly in the center of the island which have existed since the Roman Empire. The island is also home to some of Europe's most beautiful white beaches and clear turquoise waters.

Vignaruja ('vee-gna-rue-ha') is aged for 8 months in oak barrels before bottling. The wine is full bodied with well integrated notes and a flavorful finish. Pairs well with roasted meats and vegetables, risotto, mushrooms, exotic spices, ravioli, red meat sauces, meat lovers pizza, manchego, and smoked gouda.

Mogoro was founded in 1956 and prides itself on using unique varietals that are strongly linked to the traditions of Sardinia.



### FLAVORS

STRAWBERRY-GRILLED PLUM-  
LEATHER-DRIED HERBS

### FRUIT



### BODY



### SWEETNESS



### ACIDITY



### TANNIN



Enjoy right  
away



Room Temp



Drink Now