

# UDUS

ritorno alla vite

## **CANNONAU DI SARDEGNA DOC**

*Red wine*

**WINE VARIETY:** 100% Cannonau.

**CULTIVATION METHOD:** organic agriculture.

**TRAINING FORM:** counter-espalier with Guyot pruning.

**AVERAGE YIELD:** 80 quintals/hectare.

**VINIFICATION:** in steel with maceration on the skins for 12-14 days  
at a controlled temperature of 26-28°C and frequent pumping over.

**AGEING:** in steel for 6 months in the presence of its own yeasts.

**COLOUR:** medium intensity ruby red.

**BOUQUET:** intense and persistent, with hints of blackberry and berries.

**TASTE:** fresh and sapid, delicately tannic, with good balance  
and medium structure.

**PAIRING:** roasts, game, aged cheeses.

**SERVING TEMPERATURE:** 18°C.



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