

UDUS

ritorno alla vite

CANNONAU DI SARDEGNA DOC

Red wine - Organic - With no added sulphites

WINE VARIETY: Cannonau 100%.

TRAINING FORM: counter-espalier with Guyot pruning.

AVERAGE YIELD: 80 quintals/hectare.

WINEMAKING: after being carefully selected and harvested in boxes, grapes are crushed and fermented for 12-14 days approx on their own skins, with frequent stirring. Once fermentation is completed, we proceed with racking and pressing; after that new wine is transferred to stainless steel vat to proceed with its maturation.

MATURATION: the wine ages in stainless steel vats on its own lees, to be than bottled for a short period before its release on the market.

COLOUR: quite intense, scarlet colour with violet shades.

AROMAS: intense with typical scents of ripen fruits and flowers, and balsamic notes reminiscence of the Mediterranean bush.

FLAVOURS: full-bodied and particularly persistent, in line with the aromas, on the mouth it is fresh and nicely balanced.

PAIRINGS: cold cuts, meat dishes and semi-aged cheeses.

SERVING TEMPERATURE: 16-18°C recommended.



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