



SURRAU MAESTRALE CANNONAU DI SARDEGNA DOC



PRODUCER PROFILE

Winery Owner(s):
Famiglia Demuro
Winemaker:
Mariolino Siddi
Winery Founded:
2001
Region:
Sardinia

WINE STORY

The Cannonau Maestrale takes its name from the wind that blows and beats against Gallura, our land for most days of the year. The Maestrale is the wind that has shaped Gallura over the millennia, eroding granite with the help of rain and creating the sandy soil that makes our Cannonau so elegant and intense. Even today, the Maestrale is vital to our ecosystem, creating a microclimate and perfect conditions for viticulture on the island.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Arzachena
ELEVATION:	
SOILS:	Sandy with weathered granite origins
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable (Lotta Integrata) & Natural soil management
AGE OF VINES:	20 year old vines
YIELD:	
GRAPES:	Cannonau
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Yes
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	6 months
BOTTLE AGING TIME:	3 months
PRODUCTION:	50,000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	14.5%	TOTAL ACIDITY:	5.3
RESIDUAL SUGAR:		EXTRACT:	29