



## PRODUCER PROFILE

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

## WINE STORY

Once fortresses built by ancient civilizations of the Mediterranean, *Naracu* (or Nuraghe) can still be found across the island of Sardinia. Cannonau, the island's primary red grape, creates wines with red berry fruit and herbaceous, savory notes. Cannonau and Nuraghe are still found all over the island in different versions. The Surrau *Naracu* Cannonau is an open and fresh wine with more typical Mediterranean fruit and mineral expressions of the granitic soil of Gallura.

## VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Arzachena
ELEVATION:	150 m.a.s.l.
SOILS:	Sandy with weathered granite origins
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable (Lotta Integrata), Simonit & Sirch pruning methods, Natural soil management, No chemical weeding
AGE OF VINES:	20 years old
YIELD:	50 quintals per hectare
GRAPES:	Cannonau 100%
TYPE OF YEAST:	Selected
FERMENTATION:	Destemming, Crushing
SECOND FERMENTATION:	N/A
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