



SURREAU "NARACU" CANNONAU DI SARDEGNA DOC



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 Sardegna. 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 Surreau *Naracu* Cannonau is an open and fresh wine with more typical Mediterranean fruit and mineral expressions of the granitic soil of Gallura.

VINEYARDS & VINIFICATION

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| 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 |
| POST-FERMENTATION PROCEDURES: | Racking and transfer before fining and bottling |
| 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

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| ALCOHOL: | 13% | TOTAL ACIDITY: | 5.3 |
| RESIDUAL SUGAR: | | EXTRACT: | 29 |