



SURRAU "SURRAU" ROSSO ISOLA DEI NURAGHI IGT



PRODUCER PROFILE

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

WINE STORY

Surrau Rosso is the first wine ever produced at Vigne Surrau from the first vineyards planted in the Surrau Valley close to the "stazzo Surrau" where the Demuro family lived 60 years ago. It was here that the Demuro brothers planted all indigenous red Sardinian varietals: Cannonau, Muristellu (Bovale Sardo), Carricaggiola and Carignano with the dream of making an important red wine unique to Gallura.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Arzachena
ELEVATION:	100 m.a.s.l.
SOILS:	Sandy with weathered granite origins
TRAINING SYSTEM:	Spur Cordon (Carignano and Cannonau), Guyot (Muristellu)
FARMING PRACTICES:	Sustainable (Lotta Integrata), Simonit & Sirch pruning methods, Natural soil management, No chemical weeding
AGE OF VINES:	15 - 20 years old
YIELD:	50 quintals per hectare
GRAPES:	Carignano 60%, Cannonau 30%, Muristellu (Bovale Sardo) 10%
TYPE OF YEAST:	Selected
FERMENTATION:	Destemming and Crushing, Partial whole cluster remaining
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes (20% in oak, 80% during fermentation or in cement vats)
FILTRATION:	Yes (1 micron max, no sterile filtration)
AGING CONTAINER:	20% in 25hl Slavonian Oak, 80% in Stainless-steel tanks and Cement vats
AGING TIME:	9 months
BOTTLE AGING TIME:	3 months
PRODUCTION:	24,000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	5.5
RESIDUAL SUGAR:		EXTRACT:	31