



## WINE STORY

*Sincaru* is a word in the Sardinian dialect that means "to be wise and direct." In the case of Surrau, Sincaru is the wise and direct representation of Cannonau from Gallura. The production techniques have been adapted to the region with the use of untoasted large casks to protect the fruit. While Cannonau from other parts of the island can have big body and plenty of structure, this interpretation from Gallura is more refined and restrained, demonstrating elegance and finesse.

## VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Arzachena
ELEVATION:	100 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 and Crushing, 20% whole cluster remaining
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Yes
AGING CONTAINER:	Stainless-steel tanks, Large oak casks, Cement tanks
AGING TIME:	9 months
BOTTLE AGING TIME:	3 months
PRODUCTION:	30,000 bottles
VEGAN:	Yes

## PRODUCER PROFILE

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

## TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	5.5
RESIDUAL SUGAR:	less than 2 g/L	EXTRACT:	31