



Mamuthone DOC



Grapes > 100% Cannonau

Region > Mamoiada, in the province of Nuoro, Sardegna

Harvest> October

Winemaking> Fermentation takes place spontaneously, after which the wine ages in barrique for 12 months and ages in bottle for a further 6 months before being placed on the market.

Tasting Notes> Bright ruby red color. The nose opens with fruity hints of marasca and cherries, enriched with pleasant aromas of roses and eucalyptus. On the palate it is pleasantly soft and warm, with fresh and robust tannins.

Food Pairing> Red meats and game, it is ideal in combination with aged cheeses.

Serving Temperature> 18-20° C

Alcohol Content> 15% vol

Ballu Tundu DOC

Grapes > 100% Cannonau

Region > Mamoiada, Sardegna

Harvest> October

Ageing> for at least 9 months

Winemaking> Maceration: 30-45 days / Fermentation: spontaneous / Pressing: Gentle / Maturation: 24 months in 40 hl barrels / Filtration: Not filtered / Bottle Ageing: for at least 9 months .

Tasting Notes> It has a bold and wrapping bouquet of ripe fruit and spice. The flavor is powerful but without renouncing to excellent balance and very fine-grained tannins.

Food Pairing> It pairs well with white as well as red meat dishes, spicy cold meats and mature cheeses.

