



Mamuthone DOC Cannonau di Sardegna

- 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** COLOR: Bright ruby red color.
AROMA: The nose opens with fruity hints of marasca and cherries, enriched with pleasant aromas of roses and eucalyptus.
TASTE: 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 Cannonau di Sardegna

- Grapes** 100% Cannonau
- Region** Mamoiada, Sardegna
- Harvest** October
- Ageing** 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.