



giuseppe *J*edilesu

**S A R D E G N A**

# BALLU TUNDU RISERVA CANNONAU DOC

## GIUSEPPE SEDILESU



**GRAPES** 100% Cannonau di Mamoiada

**REGION** Mamoiada, in the province of Nuoro, Sardegna

**HARVEST** October

**WINEMAKING** Fermentation: spontaneous  
Maceration: 30-45 days  
Pressing: soft  
Maturation: in 40 hl barrels  
Filtration: unfiltered  
Refinement: in the bottle, at least 9 months

**TASTING NOTES** It releases powerful and enveloping aromas of berries and spices, with an evident reference to myrtle, juniper berries, mastic, typical hints of the local scrub. On the palate it is powerful, fresh, savory and with the evolution it presents a great balance, telling all the energy of the ancient Mamoiada vineyard.

**FOOD PAIRING** It pairs well with white as well as red meat dishes, spicy cold meats and mature cheeses.



# MAMUTHONE CANNONAU DOC

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GIUSEPPE SEDILESU



**GRAPES** 100% Cannonau di Mamoiada

**REGION** Mamoiada, in the province of Nuoro, Sardegna

**HARVEST** October

**WINEMAKING** Fermentation: spontaneous  
Maceration: 12-15 days  
Pressing: soft  
Maturation: for 12 months in 5 hl barrels  
Filtration: unfiltered  
Refinement: in the bottle, at least 3 months

**TASTING NOTES** Aromas of ripe red fruit, typical spices of the area, a dense and fresh mouthfeel, fine and sweet tannins and a depth that make it unique and distinctive.

**FOOD PAIRING** Red meats and game, it is ideal in combination with aged cheeses.

