



giuseppe *s*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.



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MAMUTHONE CANNONAU DOC 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 COMBINA-
TION WITH AGED CHEESES.



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