



Giuseppe Sedilesu

TECHNICAL SHEETS



SARDEGNA

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Mamuthone

Cannonau DOP

GIUSEPPE SEDILESU

Grapes 100% Cannonau di Mamoiada

Region Sardegna

Winemaking This 100% Cannonau di Mamoiada comes from 15–60-year-old bush-trained vines on decomposed granite soils, harvested at the end of September with low yields. Fermentation is spontaneous in stainless steel at 24–30°C with gentle pressing and 15 days of maceration. The wine matures for 6 months in large oak barrels and 6–12 months in concrete vats, with minimal coarse filtration and about 3 months of bottle ageing. It shows an alcohol content of 14.5% and low sulphur levels (30–50 mg/L), reflecting a pure, expressive style.

Tasting notes Aromas of ripe red fruit and local spices, with a dense yet fresh palate and fine, sweet tannins. Deep and distinctive in character.

Food pairing First courses with meat-based sauces, grilled red meats, spit-roasted meat, medium and long-aged cheeses.





Balla Tundu Riserva

Cannonau di Sardegna DOC

GIUSEPPE SEDILESU

Grapes 100% Cannonau di Mamoiada

Region Sardegna

Winemaking Grapes from 60–100-year-old vines on granite soils, harvested early October with very low yields. Spontaneous fermentation in wooden vats with 30 days maceration and gentle pressing. Aged 12 months in oak and 24 months in concrete, plus 12 months bottle aging.

Tasting notes Deep ruby red color with garnet hues, powerful and enveloping aromas of wild berries, myrtle, juniper, and mastic notes typical of the local Mediterranean scrub. On the palate it is powerful, fresh, and savory, evolving with remarkable balance and expressing all the vibrant energy of the old Mamoiada vineyard.

Food pairing Spicy cured meats, red meat main courses, grilled meats, roast suckling pig, game including feathered game, aged cheeses.



V 2015:

- *Vini Buoni d'Italia, 3 stelle*
- *Autochtona Award 2020, AAAA*
- *Vinodabere, I Migliori Vini della Sardegna, 98pts*
- *Bibenda 2021, 5 Grappoli*
- *Vitae 2021, TTTT*
- *Doctor Wine 2021, 98 pts*

V 2019:

- *91 pts, 5StarWine*





Grassia

Cannonau di Sardegna DOC Rosso

GIUSEPPE SEDILESU

Grapes 100% Cannonau di Mamoiada

Region Sardegna

Winemaking Harvest takes place in early October, followed by spontaneous fermentation in truncated cone-shaped wooden vats of 75 hectoliters at temperatures ranging between 24 and 32 °C. The wine undergoes a long maceration period of approximately 30 days, after which it is softly pressed. Maturation then occurs in large barrels and concrete tanks for 36 months, allowing the wine to develop depth and structure. Filtration is minimal and rough, followed by an additional 6 months of stabilization before release.

Tasting notes A very structured wine, warm and full-bodied, with notable density, elevated alcohol, and a long, persistent finish. It is distinguished by a fine yet intense sweetness that is well balanced and harmoniously integrated into the overall profile.

Food pairing Game, mature cheeses, dry desserts with dried fruit, excellent as a meditation wine.

