

MAIMONE

CANNONAU DI SARDEGNA D.O.C.



GRAPE VARIETY 100% Cannonau.

The most popular red grape variety in the island finds in the valley of Oristano a good distributional area thanks to the nearness of the sea and the mild climate, creating medium structured but very well-balanced, elegant wines with a good alcohol content.

SOIL Sedimentary soil, with medium-sandy texture and possible presence of clay.

VINEYARD SIZE 15 ha

TRAINING SYSTEM Spurred cordon.

FERTILIZERS Natural organic.

PLANT PROTECTION PRODUCTS Traditional; sulphur and copper.

WEEDING Only mechanical.

FERMENTATION Fermentation on skins. Maceration lasts 8/10 days and takes place at a controlled temperature around 24 °C.

AGEING Ageing for six months in used durmast barrels, followed by refining in concrete vats for an additional 6 months.

DESCRIPTION Ruby red, the wine shows slightly toasted, red fruit aromas on the nose. Dry, fresh and pleasantly smooth on the palate. A wine with good structure and high drinkability.

ALCOHOL CONTENT 13,5 % vol

FOOD MATCHING Hors d'oeuvres, entrées, game and red meats.

SERVING TEMPERATURE 18-20 °C