

SURRAU SURRAU 'NARACU' SARDINIA DOC CANNONAU

SARDINIA DOC • SARDINIA • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Vigne Surrau's winery overlooks a property of more than 50 hectares of land covered by vineyards. The project interprets the cellar as a workplace which transforms a product of the land through visible processes, which guarantee genuineness and quality.

Wine Making

Obtained by the vinification of sardinian native grapes. The contact skins/must takes place in stainless steel tanks for about a week at controlled temperature around 25°C, with daily pumping over and plunging. It ages in steel tanks and for a few months in the bottle before release.

Food Suggestions

Pairs well with

TASTING NOTES

Once fortresses built by ancient civilizations of the Mediterranean, Naracu (or Nuraghe) can still be found across the island of Sardegna. Cannonau, the island's primary red grape, creates wines with red berry fruit and herbaceous, savory notes. Cannonau and Nuraghe are still found all over the island in different versions. The Surrau Naracu Cannonau is an open and fresh wine with more typical Mediterranean fruit and mineral expressions of the granitic soil of Gallura.

Cannonau grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Sustainable
- ABV%: 13.5
- Class: Red

WWW.VIGNESURRAU.IT/HOME.HTML

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

