

  
BERRITTA  
DORGALI



MONTETUNDU  
CANNONAU DI SARDEGNA D.O.C.

# MONTETUNDU

CANNONAU DI SARDEGNA D.O.C.



<b>VARIETY</b>	100% Cannonau.
<b>COLOUR</b>	Ruby red
<b>VINE AGE</b>	45/50 years.
<b>ALTITUDE</b>	140 a.s.l..
<b>EXPOSURE</b>	South-east.
<b>YIELD</b>	60 tons/ha.
<b>SOIL TYPE</b>	Draining, with granite decomposition.
<b>HARVEST</b>	By hand, in crates, late September.
<b>WINE-MAKING</b>	Carefully selected from the Company's oldest vineyards, the grapes are destemmed and transferred to stainless steel tanks for 25-30 days for alcoholic fermentation with daily manual punching down. At the end of the fermentation, the wine ages in large wooden barrels, where "batonage" is carried out on the lees weekly until spontaneous malolactic fermentation.
<b>AGEING AND REFINEMENT</b>	8 months in steel tanks, 18 months in 10 hl wood and 6 in bottles before placing on the market.
<b>ORGANOLEPTIC CHARACTERISTICS</b>	Monte Tundu is a Cannonau that ages in large oak barrels for 24 months, and fully expresses the longevity and character of this great native grape variety, in its classic version here. Fine and elegant olfactory profile with aromas of red fruit in jam, rose petals and sweet spices. Medium tannins, warm and with a long and enveloping finish.
<b>SERVING TEMPERATURE</b>	16-18° C.
<b>PACKAGING</b>	75cl bottle and 1.5 l Magnum.