



# MONTE TUNDU

CANNONAU DI SARDEGNA  
DOC CLASSICO



GRAPE VARIETY

Cannonau 100%

COLOUR

Ruby red

AGE OF VINES

Approximately 45 years

VINEYARD ALTITUDE

180 m a.s.l.

TYPE OF SOIL

Permeable due to weathered granite.

GRAPE HARVEST

Manual, in boxes, last few days of September.

VINIFICATION

The grapes, carefully selected from the oldest vineyards on the farm, are destemmed and transferred into stainless steel tanks for the start of alcoholic fermentation lasting 25-30 days with daily manual punching down. At the end of fermentation the wine ages in large wooden barrels, where every week "batonnage" is performed on the lees up to spontaneous malolactic fermentation.

BULK AND BOTTLE  
AGEING

For approximately 8 months in steel tanks, from 12 to 18 months in large barrels and approximately 6 months in bottles before being placed on the market.

ORGANOLEPTIC  
PROPERTIES

Monte Tundu is a Cannonau that ages in large oak barrels, and expresses the longevity and character of this great native grape variety, here in its classic version. Fine and elegant olfactory profile, with aromas of red fruits in jam, rose petals and sweet spices. With medium tannicity, warm and a long, enveloping finish.

TEMPERATURE  
FOR SERVING

16-18° C