NUDO

The result of years of research and experimentation, a Cannonau rosé with an inebriating perfume and a captivating color that invites drinking. A new packaging designed to enhance the aesthetics of the bottle and wine that had never been seen before in Siddùra. A perfect marriage between tradition and innovation in the viticultural and oenological fields, where all the experience and strategies are put in place to enhance the aromas first in the grape and then in the wine, giving a young and fresh product to taste right away.

NOMEN EST OMEN: NUDO

YEAR OF BIRTH 2017 NUMBER OF AWARDS 77

Classification: Cannonau di Sardegna DOC Rosato

Grape variety: Cannonau 100%

Vintage: 2024

Vineyard region:Sardinia Region (Italy)Soil:Granitic and slightly sandyAltitude:250 m on the sea level

Yield per hectare: 70 q.li/ha

Forma di allevamento: Guyot and spur pruned cordon

Planting density: 5600 plants/ha

Vinification: The whole grapes are pressed immediately

after harvesting and then vinified in white. After a soft pressing, the must stops at a low temperature for a few days in stainless steel tanks, before starting the fermentation.

talks, before starting the fermentation.

Fermentation temperature: 12-13 °C

Duration of the fermentation: 15 days

Maturation: Sur lies

Bottling period: Winter 2025

Alcohol content: 12,5 % vol.
Potential aging: 3 years

TASTING NOTES:

- Colour: Soft pink.

- Bouquet: Intense, characterized by notes of exotic

fruit, pink grapefruit and pineapple. Slightly citrus and characterized by hints of small

red fruits.

- Taste: Dry, with a savory and fresh impression.

well balanced, moderately warm and

persistent.

Storage: Protected from light, with horizontal bottle,

controlled temperature and humidity 15 °C - 70%. Serve at a temperature of 8-10 °C.



SOCIETA' AGRICOLA SIDDURA SNC

Località Siddura Snc 07020 Luogosanto Nord Est Sardegna, Italia Tel: +39 079 65 73 027

E-mail: marketing@siddura.com Web: www.siddura.com

