

ÈREMA

Èrema is the cellar's youngest red wine. Cannonau red grapes vinified with traditional methods. The lively freshness and scents of mixed berries, make it attractive just in the early months of the year. Its softness and pleasant to drink allow it to be a perfect match for the typical dishes of the culinary culture of Sardinia.

NOMEN EST OMEN: ÈREMA (Etruscan) – Small plant

YEAR OF BIRTH

2012

NUMBER OF AWARDS

62

Classification:

Cannonau di Sardegna DOC

Grape variety:

Cannonau 100%

Vintage:

2023

Vineyard region:

Sardinia Region (Italy)

Soil:

Sand and limestone

Altitude:

250-300 m on the sea level

Yield per hectare:

65 q.li/ha

Forma di allevamento:

Guyot and spur pruned cordon

Planting density:

5000 plants/ha

Vinification:

The grapes are harvested by hand in small baskets, destemmed and then left to macerate for 10-15 days in thermo-controlled inox tanks.

Fermentation temperature:

24-26 °C

Time of the fermentation/maceration:

10-15 days

Maturation:

Sur lies

Bottling period:

Summer 2024

Alcohol content:

14% vol

Potential aging:

5 years

TASTING NOTES:

- Colour:

Deep ruby red

- Bouquet:

Fine and intense with delicate notes of wild berries, cherry and Mediterranean bush

- Taste:

Fresh, fruity and well balanced olfactory taste. Easy to drink

Storage:

Serve at a temperature of 16-18 °C.

