



SURRAU "SURRAU" ROSSO ISOLA DEI NURAGHI IGT



PRODUCER PROFILE

Winery Owner(s):
Famiglia Demuro
Winemaker:
Mariolino Siddi
Winery Founded:
2001
Region:
Sardinia

WINE STORY

Surrau Rosso is the first wine ever produced at Vigne Surrau from the first vineyards planted in the Surrau Valley close to the "stazzo Surrau" where the Demuro family lived 60 years ago. It was here that the Demuro brothers planted all indigenous red Sardinian varietals: Cannonau, Muristellu (Bovale Sardo), Carricaggiola and Carignano with the dream of making an important red wine unique to Gallura.

VINEYARDS & VINIFICATION

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| VINEYARD LOCATION: | Arzachena |
| ELEVATION: | 100 m.a.s.l. |
| SOILS: | Sandy with weathered granite origins |
| TRAINING SYSTEM: | Spur Cordon (Carignano and Cannonau), Guyot (Muristellu) |
| FARMING PRACTICES: | Sustainable (Lotta Integrata), Simonit & Sirch pruning methods, Natural soil management, No chemical weeding |
| AGE OF VINES: | 15 - 20 years old |
| YIELD: | 50 quintals per hectare |
| GRAPES: | Carignano 60%, Cannonau 30%, Muristellu (Bovale Sardo) 10% |
| TYPE OF YEAST: | Selected |
| POST-FERMENTATION PROCEDURES: | Racking and transfer into oak casks and cement vats before fining and bottling |
| SECOND FERMENTATION: | N/A |
| MALOLACTIC FERMENTATION: | Yes (20% in oak, 80% during fermentation or in cement vats) |
| FILTRATION: | Yes (1 micron max, no sterile filtration) |
| AGING CONTAINER: | 20% in 25hl Slavonian Oak, 80% in Stainless-steel tanks and Cement vats |
| AGING TIME: | 9 months |
| BOTTLE AGING TIME: | 3 months |
| PRODUCTION: | 24,000 bottles |
| VEGAN: | Yes |

TECHNICAL DATA

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| ALCOHOL: | 14% | TOTAL ACIDITY: | 5.5 |
| RESIDUAL SUGAR: | | EXTRACT: | 31 |