

# 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

Classification:	Cannonau di Sardegna DOC Rosato
Grape variety:	Cannonau 100%
Vintage:	2019
Vineyard region:	Sardinia Region (Italy)
Soil:	Granitic and slightly sandy
Altitude:	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.
Fermentation temperature:	12-13 °C
Duration of the fermentation:	15 days
Maturation:	<i>Sur lies</i>
Bottling period:	Winter season 2020
Alcohol content:	13,5 % 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 12-13 °C.



**SIDDÙRA**  
*Sardegna in purezza*

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