

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

Classification:	Cannonau di Sardegna DOC
Grape variety:	Cannonau 100%
Vintage:	2016
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:	<i>Sur lies</i>
Bottling period:	winter 2017-2018
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.

