



# Mora & Memo, Nau, Cannonau di Sardegna, DOC Sardinia, Italy, '2023'

Product code: `1857

## PRODUCER PROFILE

The beautiful estate of Mora & Memo sits high in the hills of south-eastern Sardinia, just a few kilometres from the sea, where it is focused on growing the indigenous varieties of Cannonau and Vermentino.

The combination of old vineyards and minimal intervention with a delicate touch in the winemaking results in a range of elegant, vibrant and mineral wines that are representative of their island terroir, executed in a modern way. Now run by mother and daughter team Elicia and Leya Telani. Labels are designed by Sardinian artist Katia Marcias with themes that celebrate Sardinia's strong matriarchal values.

## VITICULTURE

The vineyards average 30 years of age with vines planted on a south, south east exposure on limestone and clay hillsides around 200 to 200m above sea level.

## WINEMAKING

Maceration on the skins with selected yeasts for about 8-10 days at controlled temperature. After the maceration, fermentation continues in stainless steel vats. At the end of fermentation, the wine continues to refine in stainless steel vats for about six months at the end of the ageing process the wine goes into bottle for three months before its release.

## TASTINGNOTE

Ruby red with brilliant violet reflections, red fruits and spicy notes. Soft and elegant tannins with good structure and pleasant complexity.

## FOOD MATCHING

Salami Antipasti, pasta dishes with tasty sauces, red meats, mature cheeses.



## TECHNICAL DETAILS

### Varieties:

Cannonau 100%

Vegetarian

Vegan

Producer works organically

### Features

**ABV:** 13.5%

**Closure:** Glass Closure

**Colour:** Red

### Oak Ageing

No oak ageing

**Style:** Still wine

**Case Size:** 6 x 75cl

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