



Mora & Memo, Nau, Cannonau di Sardegna, DOC Sardinia, Italy, 2022

Producer Profile

The beautiful estate of Mora & Memo sits high in the hills in the south east of Sardinia just a few kilometres from the sea.

Focused on the indigenous varieties of Cannonau and Vermentino, the combination of old vineyards with minimal intervention and a delicate touch to the winemaking results in elegant, vibrant and mineral wines. Taking the reins from her father running this small scale winery, Elisabetta focuses on producing wine representative of the island terroir, executed in a modern way.

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.

Tasting Note

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.

Awards

Jancis Robinson 16 Points



Product code: 1857

Technical Details

Varieties:

Cannonau 100%



ABV: 14%

Closure: Glass Closure

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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