



True Terroir Ltd.

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ZOJOSU - CANNONAU DI SARDEGNA DOC BIODYNAMIC - TENUTA MASONE MANNU

The Cannonau di Sardegna DOC "Zojosu" produced by the Masone Mannu winery is a red wine that embodies the pure essence of Sardinia through the indigenous grape variety, Cannonau. This wine is a true expression of the region, resulting from expert winemaking that enhances the typicality and authenticity of the selected grapes.

Territory:

Tenuta Masone Mannu is situated in the Monti area, just a few kilometres from Olbia, and is surrounded by a stunning landscape of cork oaks, rivers, lakes, and Mediterranean scrub forests. The estate covers nearly 100 hectares, with approximately 40 hectares dedicated to specialised vineyards. The soil primarily consists of granite sands, and the vine density is 4,000 vines per hectare. The grapes come from a single ungrafted vineyard located 150 meters above sea level in the Monti countryside.

Winemaking:

All grapes are selected from estate-grown fruit cultivated according to biodynamic principles and are fermented and aged in stainless steel. The grapes are hand-picked and collected in crates, with an average yield of 40 quintals per hectare. They undergo both manual and optical sorting. The maceration lasts 12 days, during which the grape mass is frequently punched down. After fermentation, the wine is aged in stainless steel tanks for 8 months before being bottled and released for sale.



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Tasting Notes:

A ruby red wine with garnet reflections. Its aroma features hints of morello cherry and plum, complemented by notes of Mediterranean herbs and a touch of cloves. It offers a full-bodied experience with a smooth and pleasant flavour on the palate. The tannins are fine and well-integrated, providing a long and lasting finish.

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| Style | Medium-Bodied Red |
| Producer | Tenuta Masone Mannu |
| Categoria | Red |
| Country | Italy |
| Region | Sardegna, Gallura |
| Grape Variety | Cannonau |
| Vintage | 2020, 2021 |
| Barrel | No Barrel |
| Alc % | 14,5% |
| Organic & Biodynamic | Yes, Biodynamic Certified |
| Bottle Quantity | 750 ml |

Food & Wine Matching

Aged Cheese, Beef, Beef Carpaccio, Blue Cheese, Cheese, Creamy Cheese, cured meat, Game (Deer – Venison), Gorgonzola, Grilled Fish, Lamb, Light Blue Cheese, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pork, Poultry, Red meat, Rice, Rich meat Casseroles, Risotto, Sausages, Typical Italian Pasta e Fagioli soup (Pasta and Beans), Veal, Vitello Tonnato (veal with tuna sauce), White Meats