



'MAIMONE' CANNONAU DI SARDEGNA DOC

Founded in 1953, Cantina del Rimedio is located in Oristano, the smallest province in Sardinia, and home to some of the most breathtaking natural sceneries on the island. Observant guardian of the Vernaccia di Oristano's tradition, the Cantina del Rimedio inherits over 70 years of tradition in the production of high-quality wines, such as the well-known Sardinian grapes Vermentino, Cannonau, Vernaccia, and Carignano, and the upcoming varieties of Bovale, Nieddera, and Monica.

They oversee 80h of vineyards owned by 43 committed winegrowers, located in the best production area of Sinis, managed with great care and modern technologies. With the supervision of the Cantina della Vernaccia, they have undertaken a path of innovation and development, in search of the highest and most authentic expression of quality.

The most popular red grape in Sardinia finds in the valley of Oristano a perfect area to grow, thanks to the proximity of the sea and the mild climate, creating medium-bodied, balanced, and elegant wines. Maimone is firmly structured, offering warm aromas of ripe red fruits. An excellent match with all manner of entrees, game and red meats, and cheeses.

GRAPES	100% Cannonau di Sardegna
VINEYARDS	From a 15-hectare vineyard of 20 year-old vines close to the sea.
SOIL	Limestone, clay, and sandy soils
VINE TRAINING	Spurred cordon
VINIFICATION	Fermented over the skins at a controlled temperature, macerated for 8-10 days.
AGEING	Aged for 6 months in concrete vats.
ABV	14%
SERVING TEMP	46-50°F



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