



## GOIMAJOR

### CLASSIFICATION

Cannonau di Sardegna DOC

### MEANING OF THE NAME

Goimajor refers to the land of Guamaggiore, in local dialect known as "Gomaiori".

### DESCRIPTION

Typical Cannonau ruby red with a very pleasant scent and characteristic taste.

### VINEYARD

Espalier vine technique, average density of 6,000 plants/ha.  
Production 90/100 qq/ha.

### WINE TECHNIQUE

The grapes are carefully selected, collected and taken to press. The paste obtained is then macerated in order to extract the color substances in the skin. The must is transferred into temperature-controlled (18° - 20°C) containers to start fermentation. After a short passage in oak barrels, the wine is refined in the bottle for another three months.

### SUGGESTED WINE GLASS

Broad bowl wine glass.

### FOOD-PAIRING

Structured pasta dishes, roasts, game and seasoned cheeses.



Ruby red



Pleasant, characteristic



Dry, sapid, characteristic

#### GRAPES

95% Cannonau, 5% authorized native red grapes

#### ALCOHOL CONTENT

13,5 % vol

#### SOIL

medium-textured soil

#### AGEING

minimum 6 months

#### SERVING TEMP.

18°-20° C.

#### REFINEMENT

minimum 3 months in bottle

#### BOTTLE SIZE

lt 0,75