



### Tenute Dettori – Chimbanta . Red Wine Monica

Chimbanta means 50 in Sardinian and is a wine dedicated by Alessandro to his father Paolo when he turned 50 years old.

*The color is ruby with some brick red hues. The nose is bright with roses, myrtle, blueberries, cinnamon and eucalyptus. The mouth is vibrant with acidity from the initial sip to the finish. Cranberries, juniper, cinnamon and pepper. This is a wine you want to have over some with grilled ribs.*

**Denomination**

Romangia IGT

**Grape varietal**

Monica 100%

**Vineyard location**

Badde vineyard in Badde Nigosolu altitude between 700 to 900 ft

**Vineyard Extension**

2.85ha – 7 acres

**Vineyard soil**

White composed by orgaogenic limestones and calarenitis, sandstones and pebbles

**Trellis System**

Alberello – bush tree

**Spacing**

1.85m per 0.85m - 6ft per 33 inches

**Density**

5 to 6,000 vines

**Yields:**

Average of 35 quintal per ha 1.56 short tons per acre

**Agricultural practices**

Biodynamic and Organic practices: BD500 (horn manure) BD501 (horn silica), green manure other natural treatments. Certified biodynamic by Demeter; certified Organic by Suolo & Salute.

**Harvest time**

Mid September – selected bunches are handpicked, brought to the cellar via refrigerated truck.

**Winemaking**

Final selection of the grapes on a tray. Grapes are not pressed and left macerating 3 to 10 days in the must. Then wine is gently racked into concrete vats where it will rest, without further intervention, for a minimum of three years.

Ingredients used: grapes. Sulfites, only if necessary, at bottling.

Materials in contact with the wine: concrete, glass.

**Bottles produced**

3,500 to 5,000 depending on the vintage

**Alcohol content**

15% to 18.00%

**Total Acidity**

3.50 to 4 g/l tart. acid

**PH**

3.5 to 4.10 avg.

**Sulfites**

Traces: 1 free mg/l - 7 total mg/l (limit for organic wines is 160 mg/l).

**Vintages produced**

2002, 2003, 2004, 2005, 2006, 2007, 2010, 2011, 2012.

**Vintages not produced**

2000, 2001, 2008, 2009

**Instructions**

We recommend opening the bottle and letting it breathe. Serve at 62 to 65F in ample glasses. Traces of residual CO2 may be present, but will fade off in a little while. Unfiltered wine, the presence of sediments is normal.