



Tenute Dettori – Moscadeddu .

White Wine Moscato di Sennori

Moscadeddu is Moscato di Sennori. It appears the origin of this grape is from the Far East. The grapes are left drying on the vines and they are picked up extra-ripe. *“...I never liked moscato that are too heavy and sugary. I prefer to work on elegance and ethereal component...”* says Alessandro Dettori.

It has an amber like color. The nose is intense with apricots, dry grapes and honey. The mouth is a perfect integration of sweetness and acidity with notes of honey, pan brioche, apricots peaches and plum but also some white pepper and rosemary. The finish is long. Typically a “vino da meditazione” as in Italy say (literally meditation wine).

Denomination	Romangia IGT
Grape varietal	Moscato di Sennori 100%
Vineyard location	Moscadeddu vineyard in Badde Nigosolu altitude between 700 to 900ft
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 20 quintal per ha 0.89 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	Early 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 for 2 to 4 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	1,500 to 3,000 depending on the vintage
Alcohol content	15.5% to 18.50%
Total Acidity	3.30 to 4 g/l tart. acid
PH	3.5 to 4.0 avg.
Sulfites	Traces: 1 free mg/l - 7 total mg/l (limit for organic wines is 160 mg/l).
Vintages produced	2000, 2001, 2002, 2005, 2006, 2007, 2010, 2011, 2012.
Vintages not produced	2003, 2004, 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.