



Denomination

Grape varietal

Vineyard location

Vineyard Extension

Vineyard soil

Trellis System

Spacing

Density

Yields:

Agricultural practices

Harvest time

Winemaking

Bottles produced

Alcohol content

Total Acidity

PH

Sulfites

Vintages produced

Vintages not produced

Instructions

Tenute Dettori – Dettori Rosso .

Red Wine Cannonau, Pascale , Monica

Renosu Rosso like the Renosu Bianco is made of wine masses that are not suited to stand alone in making single-varietals wines. Nevertheless, we are not dealing with a low quality wine , just a wine easier to drink for the consumer. It is made mainly of Cannonau of Sennori with some Monica and Pascale.

The wine has a garnet and deep red color. The nose shows a lot of complexity opening with lavender and plums then red berries, licorice, hazelnut, chocolate and orange peel. In the mouth is warm and soft with medium dry body, bright acidity, soft tannins and minerality. The notes of red berries are followed by licorice and chocolate, with a long finish. It pairs well with red meat dishes, game, Mexican *carnitas* and other grilled meat.

Romangia IGT

Cannonau, Pascale, Monica

Various vineyards in Badde Nigosolu altitude between 700 to 900 ft

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White composed by orgaogenic limestones and calarenitis, sandstones and pebbles

Alberello – bush tree

1.85m per 0.85m - 6ft per 33 inches

5 to 6,000 vines

Average of 25 quintal per ha 1.12 short tons per acre

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

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

Blending of masses that are not suited to be under Dettori, Tenores, Tuderi, Chimbanta, Ottomazzo on its own.

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

Materials in contact with the wine: concrete, glass.

Variable: depending on the vintage

14% to 16.00%

3.50 to 4 g/l tart. acid

3.3 to 4.0 avg.

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

NV

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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.