



Tenute Dettori – Tuderi . Red Wine Cannonau

Tuderi is a rock that dominates this Cannonau vineyard. It is the first of three different cannonaus “different vineyards different souls” from Sennori of Tenute Dettori: “...because there is another possibility in our wine... it is of working without pushing on body concentration and tannins extraction but instead flying higher. Getting rid of its weight, felt as a ballast that limits, while aiming instead to make a red in its purity that breathes of highest altitudes...”. Tuderi vines are in average 60 years old and deliver a cannonau austere yet ethereal in style.

Garnet color that fades to a brick tone the more it ages. The nose has a high pitch of balsamic tones and ripe red berries with a hint of spice. In the mouth it is full of spices like rosemary and thyme, myrtle with blueberries and plum. The acidity present from start to the end the tannins are important but well integrated. This is a wine for main courses of red meat particularly if cooked on grill, like a flank steak.

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| Denomination | Romangia IGT |
| Grape varietal | Cannonau 100% |
| Vineyard location | Tuderi vineyard in Badde Nigosolu altitude between 800 to 950 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 to end of 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 a maximum of 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 | 2000, 2001, 2002, 2003, 2005, 2006, 2007 |
| Vintages not produced | 2008, 2009, 2010, 2011, 2012 |
| 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. |