



## 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.