



Tenute Dettori – Ottomarzo . Red Wine Pascale

The name Ottomarzo is in honor of Alessandro Dettori grandfather, who was born the 8th of March.

This wine delivers a ruby red color with garnet hues. The nose is intense and with strong acidity, cherries and myrtle Mediterranean herbs. In the mouth it is the wine delivers a very bright acidity medium bodied and sapid with wild cherries and underbrush tones, spices.

Denomination	Romangia IGT
Grape varietal	Pascale 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 calcarenitis, 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 45 quintal per ha 2 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	2003, 2005, 2006, 2007, 2010, 2012.
Vintages not produced	2000, 2001, 2002, 2004, 2008, 2009, 2011
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.