



Tenute Dettori – Tenores . Red Wine Cannonau

The classic cannonau “...it is an expression of power and elegance at the same time... it is a pure expression of the Cannonau from Sennori, with no compromises...” . Tenores comes from a cannonau vineyard that is about 80 years old, close to Tuderi, but with completely different character. The wine sings with a different tone, like a tenor indeed. Harvested at the end of September, the grapes are left macerating between 3 to 10 days before being put into concrete vats for an average of 5 years.

The color is a deep garnet. The nose delivers more fruit and freshness than Tuderi with spices like rosemary, thyme, cloves, myrtle and blue and black berries. The mouth is fresh and alive with a medium body, with slightly sweet notes, still with high acidity. Spicy flavors are present with cinnamon and red berries. Tannins are smooth and very well integrated. It is a wine that can be paired with many dishes like red and white grilled meat, mild cheeses, and even fish (lobster for example).

Denomination	Romangia IGT
Grape varietal	Cannonau 100%
Vineyard location	Tenores vineyard in Badde Nigosolu altitude between 700 to 900 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 25 quintal per ha 1.12 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	October – 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, 2006,2009, 2010.
Vintages not produced	2004, 2007, 2008.
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.