



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 organogenic 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.