

## OTTOMARZO ROMANGIA IGT ROSSO

As generations-long custodians of the identity of Romangia, the Dettori family has produced wine since the 19th century. Alessandro Dettori became the first winemaker in Sardinia to re-focus attention on the winegrowing district of Romangia and the clones/biotypes of ancient vines, such as Retagliadu Nieddu (the historic Cannonau of Sorso-Sennori). Since 2003, respect for the land and tradition has led the family to adopt biodynamic agriculture in all its vineyards and a production philosophy based on observing the vineyards and the wines. Each Dettori wine hails from a single vineyard and is enhanced through vinification conducted exclusively in concrete tanks in a totally natural way, without the addition of sulfites, yeasts, oak, animal products, or any other additives and adjuvants permitted in winemaking.

Ottomarzo is unique because the Pascale grape is unique. It has strength without muscle, dominated by great character. Rough and elegant, the palate encounters the crunch of Mediterranean scrub, of fruit ripened in the sun. And the finale sweeps across the palate like a hot wind. This is Ottomarzo: the lone interpreter of an almost-forgotten vine.

GRAPES	100% Pascale
LOCATION OF VINEYARDS	Cru of Badde Nigolosu in the Sorso Sennori part of Romangia, a hilly area at 218 m a.s.l., from 1 hectare of vineyards over 40 years old
VINE TRAINING	Low-bush alberello, at a density of 5,000-6,000 vines per hectare
VITICULTURE	Biodynamic
VINIFICATION	Grapes are harvested by hand and quality-selected on a sorting table, then de-stemmed but not pressed. Maceration lasts 2-10 days in open concrete vats, without using starters or sulfites. Racking is always done by hand to protect the skin. The must continues its journey in small concrete tanks until bottling. Wines are not filtered, but clarified by means of natural gravity-settling, and the cold winter temperatures in the cellar help stabilize the wine. No additives of any kind are used at any point in the production process. Suitable for vegans.
AGING	Aged in concrete and glass bottle
OENOLOGIST	Alessandro Dettori

