

## TENORES 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.

Tenores asks questions and provides answers, revealing and embodying its birthplace from the very first sip. Its intrinsic harmony combines the robustness of the fruit with the delicacy of the tannins, the warmth of the mouthfeel with the salty freshness of myrtle and all the herbs of the Mediterranean scrub. Balanced yet spontaneous. Made with 100% Retagliadu Nieddu grapes, its harmonious and vibrant song comes straight from the land.

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| GRAPES                | Historical Cannonau of Sorso-Sennori   |
| LOCATION OF VINEYARDS | Cru of Badde Nigolosu in the Sorso Sennori part of Romangia, a hilly area at 245 m a.s.l., from 4 hectares 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   |

