

NEPENTE DI OLIENA BIOLOGICO



CLASSIFICATION

Organic Cannonau di Sardegna Nepente di Oliena

THE VINEYARDS OF THE ORGANIC NEPENTE

They are located in the town of Oliena. Beyond the widespread bush-trained method, some plants are managed using the VSP trellis system. Vineyards insist on fresh, loose and granite soils that are adequately exposed to the sun. Management is carried out in full respect of the specifications for organic grape production.

VINIFICATION AND REFINING

Vinification, as well as vineyard care, is carried out in respect of the organic specifications with particular attention to keeping sulphites under control. Grapes are harvested in small boxes that allow for product integrity during transportation to the winery. After destemming, grapes are stored in tanks where the following phases of fermentation and maceration take place. Temperature is constantly kept under 25°C to facilitate the yeast activity and the expression of the varietal aromas. Frequent pumping and délestage allow the correct extraction of the grape polyphenolic component.

BOTTLING AND STORAGE

The Organic Nepente is bottled in an inert atmosphere under nitrogen gas that helps preserve the wine over time.

TASTING

It appears lively red with slight purple tinges. Its scent is intense and fruity with a subtle balsamic note that recalls the maquis. Its taste is warm and full-bodied with a good alcohol content, supported by acidity and tannic presence.

Alcohol by volume: 14.5%.

Serving temperature: 18°C.

FOOD COMBINATIONS

Excellent with typical Mediterranean dishes. It is recommended with meat roasts, game sauces, and fresh or slightly matured cow's and ewe's milk cheeses.