

NEPENTE DI OLIENA CLASSICO



CLASSIFICATION

Cannonau di Sardegna DOC Nepente di Oliena

THE VINEYARDS OF THE NEPENTE

They are located in the town of Oliena. The most widespread farming system is the traditional method with small trees. The non-irrigated vineyards are cultivated on medium-mixture soils exposed to plenty of sun. This particular pedoclimate and the accurate management of the vineyards with the aim of maintaining the grape strength allows for low returns per stump and hectare: they rarely go beyond 60 q/ha.

VINIFICATION AND REFINING

Harvested in small boxes only, the grapes undergo an accurate and strict selection during transportation to the wine cellar. Fermentative maceration lasts for 10-12 days and it is carried out at a temperature of 24-26°C. Frequent pumping and délestage ensure the extraction of the colour and the noble components that are inside the grapes. The wine matures in cement or steel tanks at a controlled temperature.

BOTTLING AND STORAGE

NEPENTE wine is bottled sterilised and under nitrogen pressure. The refining in bottles helps the wine maturation, which is enriched by fruity and spicy notes. Store the bottles in ideal temperature and humidity conditions, in horizontal position and in the dark.

TASTING

It has a bright red colour with purple tinges that change to garnet with maturation. It is intense and captivating at the nose. Fruity notes of cherry and small red fruits combine with the floral scents of rose and violet. Vanilla and spicy nuances can be detected towards the end. In the mouth, it is full and structured. The alcohol content is well supported by the pleasant acid vein and soft tannin.

Alcohol by volume: 14.5%.

Serving temperature: 18°C.

FOOD COMBINATIONS

A Cannonau with a young and arrogant soul. It is suited for many combinations, from pizza to roasts, from game sauces to semi-matured or sheep/cow cheeses.