

http://www.67wine.com/sku044900_TENUTE-DETTORI-RENOSU-750ML-2006

<https://butiquedovinho.websiteseuro.com/produto.php?id=13694> (foto e preço)



Tenute Dettori Renosu 2006

750ML 

Sku: 044900

The 2006 Renosu is a story surrounded in hope, shattered dreams and the restoration of faith through hard toil. Alessandro watched in horror as his premier vineyard 'Dettori' was ravaged by a sudden outburst of powdery mildew in 2006, a vintage that was shaping up as something very, very special, what was destined as his top cuvee is now declassified to an 'everyday' cuvee called Renosu, gorgeous and open, an ever changing nose of ripe sundrenched native herbs and a juicy round, soft finish Eccelente value vino!

R\$ 95,00

Wine maker notes

ORIGIN OF THE WINE

Dettori is made from cannonau, Sardinia's ancient grape variety. It is a wine that everyone had forgotten, in favour of wines that were easier to drink, and to sell as well. Drinking Dettori is equivalent to studying cultural anthropology. It is not always easy to find Dettori, since its making requires late harvesting of grapes that must preserve a high natural acidity and volatile acidity.

Technical notes

HOW TO ENJOY IT

Serve it at about 13-15°C. Let it breathe a bit, and watch it change in the presence of air. After opening, all of our wines need some time to express themselves.

Other text

THE CANNONAU GRAPE

Cannonau is an indigenous Sardinian grape variety. Until a few years ago, it was thought that cannonau was simply a different name for the French grenache, the Spanish garnacha, and the Veneto's tocai rosso. Finally, however, instead of relying on presumptions, historic-social and in particular scientific studies have been carried out recently that have underlined two crucial facts. First, cannonau and grenache share in common only 82% of their genetic makeup (Università di Sassari Nieddu, ET AL. C.S.). Second, cannonau arose in Sardinia before it appeared in the rest of Europe. There are numerous official documents that attest to this. In one dating to 1549, the notary Bernardino Coni of Cagliari mentions cannonau, while the term garnacha, referring to a Spanish red wine, comes a full two centuries later. Although the cannonau of Seville is actually a non-existent variety, for years it was thought that cannonau derived from that grape. But that was due to a transcription error regarding canocazo, an Andalusian white grape.

*Primo Piatto: Tortelli de Pato com molho de maçã.
Almoço-degustação no Terra Madre Ristorante em 24/03/2012.*