



From our vineyards grown in the valley at the feet of mountain Corrasi, among olive and almond trees, this wine Cannonau characterized by intense typical notes of fruit, Mediterranean aromatic plants and fresh red flowers. Excellent when paired to exquisite local products, cured meats and seasoned cheeses.

Appellation: Cannonau di Sardegna DOC Nepente di Oliena.

Type of wine: Still red

Varietal composition: 100% Cannonau

Vineyards: About 15 years old, spurred cordon system, organic growing

Yield: 5.0-6.0 tons/ ha

Soil: Decomposed granite soil Harvest: Manual harvest in crates

Vinification: Fermentation at low temperature (20°C), in order to emphasize the fresh

notes of the final product.

Maturation: Ageing in stainless steel followed by some months in bottles.

Appearance: Intense ruby red.

Nose: The bouquet reveals immediately a hint of fresh Mediterranean herbs, definitely

elegant, a second review highlights lovely notes of spice and red fruits.

Taste: Wine of considerable freshness, sapid and harmonious

Alcoholic content: 14% Vol.

Serving temperature: Excellent if served at 14/16 °C.



PREMI

Vintage 2018

Vinitaly Wine Without Walls 2020 - 87/100

Vintage 2014

Argento Concorso Mondiale di Bruxelles 2017

Vintage 2014

Oscar della Douja D'or 2018

Vintage 2014

Medaglia d'oro Wine and Sardinia 2019



OLIENA AND THE "NEPENTE" WINE.

In Oliena, small town in the province of Nuoro (Sardinia) we have had news about winemaking since 1500. At that time the Franciscans planted 10.000 vines of Cannonau, that here is also called Nepente, from the greek words "Ne"=no and "Penthos"=sadness, so literally no sadness.

It was the famous Italian poet Gabriele D'Annunzio the one who gave the Cannonau of Oliena this special name, during one visit in town when he had the pleasure to taste it.

