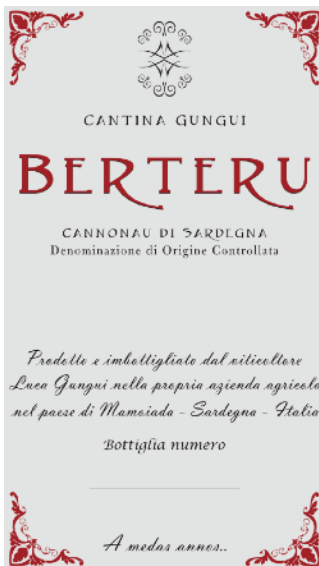

BERTERU CANNONAU RISERVA DI SARDEGNA



Region: Sardegnna, Italy

Appellation: Cannonau di Sardegna Riserva DOC

Grapes: 100% Cannonau

Farming: Certified organic

Age of vines: Planted in 1952, albarello trained, .7 hectare vineyard rented from a shepherd who couldn't take care of it

Altitude, Aspect, & Soil Type: 650-700 M, SE Facing, decomposing granite

Typical Harvest Time: Late September through early October

Maceration & Fermentation: 25-30 days maceration, 40% whole cluster, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 8-10 months in 1000L botti, then 8 months in steel. Rests in bottle 4 months before release

Finishing: No fining or filtration

Production: 1200 bottles annually

Notes from Oliver:

Berteru means sincere in the Mamoiada dialect. You only need to spend a few minutes with Luca Gungui to know why he gave his wine this name. He himself is a genuine soul. He wants his wine to reflect the expression of the soil and the area from which it comes. That area is the impossibly small town of Mamoiada in the province of Barbagia in the hills of central Sardinia. This is where Cannonau, long considered Sardinia's most important red, grows best.

Some Italian winemakers appear to think that 'Riserva' on the label should mean 'tarted up with more oak, more ripeness and some international varieties,' but not Luca Gungui. red fruits and wild herbs on the nose and palate, fine ripe tannins, fresh acidity for a 'big red' due to the elevation of the vineyard. Outstanding, complex and distinctive; the texture is so well done that you could drink it on release but I am sure this will age beautifully.