
BERTERU CANNONAU DI SARDEGNA 'EN ROSE'



Region: Sardegna, Italy

Appellation: Cannonau di Sardegna DOC

Grapes: 100% Cannonau

Farming: Certified organic

Age of vines: Younger vines, usually 3-5 years old

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

Typical Harvest Time: Mid to late September (2 weeks before the reds)

Maceration & Fermentation: 2 hours of maceration, fermentation in stainless steel

Aging: 6 months in stainless steel

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 (Grenache), long considered Sardinia's most important red, grows best.

Grenache is also capable of making great rosé in the south of France, so it's no surprise that it can do the same thing here, Pale pink color, 'onion skin;' fresh aroma of wild herbs and red fruits; on the palate very densely flavored but also very fresh, thanks to the high elevation. Serious rosé is one of the most broadly useful wines with food, and I'll be drinking this with everything from grilled seafood to roast chicken, and all kinds of pasta dishes. One of Italy's most interesting rosés. Drink this from release to 3-4 years of age.