
BERTERU CANNONAU DI SARDEGNA



Region: Sardegna, Italy

Appellation: Cannonau di Sardegna DOC

Grapes: 100% Cannonau

Farming: Certified organic

Age of vines: Planted in 2004 and 2010

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

Typical Harvest Time: Late September through early October

Maceration & Fermentation: 12 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 6 months in stainless steel

Finishing: No fining or filtration

Production: 6,000 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.

Luca's Cannonau is mid-red in the glass, with aromas and flavors of red fruits (wild strawberry particularly), blackberry, and hints of mediterranean herbs. Delicious fresh fruit notes on the palate, with the freshness typical of such a high growing site; moderate fine tannins.