

TENUTE DETTORI

Romangia, Sassari, Sardegna, Italy



ABOUT THE PRODUCER

Tenute Dettori is a venerable winery intricately linked to its terroir, situated in the Badde Nigosolu region within the IGT subzone of Romangia, Sardinia. In this historic setting, wine-making traditions have thrived for centuries, with Tenute Dettori boasting vines that have stood the test of time for over a century. Meet Alessandro Dettori, a revered figure in the Italian wine scene, whose unwavering dedication is focused on crafting purely natural wines from his cherished plot of Badde Nigolosu. With a steadfast commitment to biodynamics and natural methods, Alessandro's estate proudly stands among the select few to have been awarded the prestigious Biodynamic certification in Italy—a testament to his unwavering standards of excellence.

Read more - www.tenutedettori.it/



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

Organic & Biodynamic: For years, Dettori harbored dissatisfaction with the ease of obtaining biodynamic certification, coupled with a lack of oversight on the methods employed. In response, Dettori, along with other like-minded winemakers, joined forces and opted to withdraw from Demeter Europe. Their collective decision led to the establishment of a scientifically rigorous certification for biodynamic agriculture in Europe, under the name Biodynamic Farmers of the World.

TOTAL AREA UNDER VINE

29 Hectares

LOCATION OF VINEYARDS

Romangia of Sennori- Badde Nigolosu

SOIL DETAILS

Volcanic-sediment substrates from Miocene-Holocene eras. Predominantly marl, organogenic limestone and loam-clay calcarenites, soils are compact but well-drained, sub-alkaline, with abundant pebble admixture. Miocene sandstones and conglomerates.

GRAPES



IN THE CELLAR

WINEMAKER

Alessandro Dettori

FERMENTATION PRACTICES

Fermentation and aging takes place only in cement tanks, no oak is used for any wine

YEAST UTILIZED

Wild yeasts utilized for all wines

FILTRATION STABILIZATION

No filtration or stabilization

FERMENTATION & AGING VESSELS



ADDITIONAL NOTES

WINEMAKING STYLE

Alessandro adheres firmly to the orthodox principles of biodynamics, embracing a wholly natural approach in his winemaking endeavors. While he willingly takes risks, he steadfastly refuses to compromise his commitment to crafting wines in harmony with nature.

WINES PRODUCED

Renosu Bianco, Renosu Rosso, Dettori Bianco, Ottomazzo, Chimbanta, Tuderì, Tenores, Dettori Rosso Moscadeddu

TOTAL PRODUCTION

Depending on the vintage, roughly 75,000 bottles

