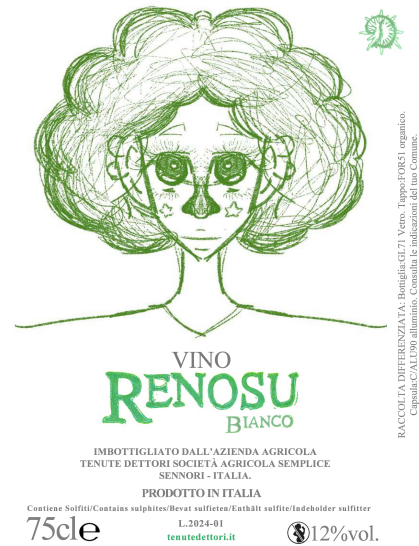


# Tenute Dettori

## Renosu Bianco

Alessandro Dettori is one of the most passionate and influential figures in the Italian wine community; committed to producing purely natural wines from his little plot of Badde Nigolosu. Fanatical about biodynamics and natural practices, Alessandro's estate was one of the first to receive the prestigious Demeter certification in Italy, an award that very few in the country have achieved. "We feel the need and the responsibility to hand down to future generations a fertile, healthy earth, and the only way to preserve this patrimony is to exclude every chemical substance". The cellar, built underground, follows the same principles. Only stainless-steel and concrete tanks are used, where spontaneous fermentation takes place with no temperature control and no use of sulfites except, and only if absolutely necessary, at bottling. Only indigenous varieties are grown: Vermentino, Pascale, Moscato di Sennori, Monica, and of course, Cannonau.



**Winery Location:** Sennori, Sardinia, Italy

**Name of Wine:** Renosu means sand, referring to the sandy vineyard area near the coastline

**Grape(s):** 95% Vermentino, 5% Moscato

**Designation:** Vino da Tavola

**Vineyard Sources:** Selection of vineyard sites in Sorso and Sennori

**Vineyard Size:** 5 hectares, 190-200m above sea level

**Age of Vines:** Oldest vines up to 20 years

**Soil:** Volcanic-sediment substrates from Miocene-Holocene eras. Predominantly marl, organogenic limestone, loam-clay calcarenites

**Skin Maceration Time:** 1 day

**Fermentation & Aging:**

The work in the vineyards follows the principles, processes, and methods that nature itself uses. The wine is fermented and aged in concrete vats with no added yeast, additives, or supplements. Maturation in cement and glass.

**Annual Production:** 22,000 bottles

**Additional Technical Information:**

Sulfites (ppm) - 10

Filtration? No

Stabilization? No

Yeast utilized - Wild yeast

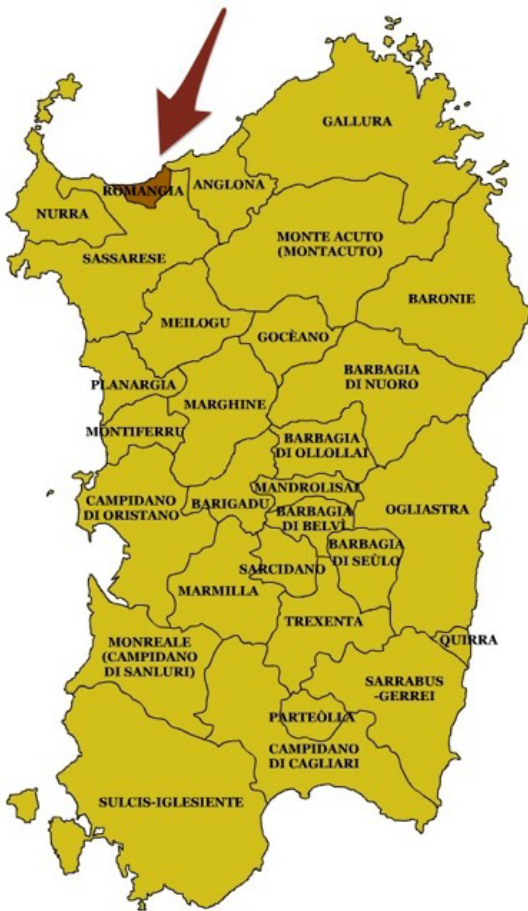
**Organic/Biodynamic?**

Organic & Biodynamic/Biodynamic Farmers of the World

# Tenute Dettori

## Renosu Rosso

Alessandro Dettori is one of the most passionate and influential figures in the Italian wine community; committed to producing purely natural wines from his little plot of Badde Nigolosu. Fanatical about biodynamics and natural practices, Alessandro's estate was one of the first to receive the prestigious Demeter certification in Italy, an award that very few in the country have achieved. "We feel the need and the responsibility to hand down to future generations a fertile, healthy earth, and the only way to preserve this patrimony is to exclude every chemical substance". The cellar, built underground, follows the same principles. Only stainless-steel and concrete tanks are used, where spontaneous fermentation takes place with no temperature control and no use of sulfites except, and only if absolutely necessary, at bottling. Only indigenous varieties are grown: Vermentino, Pascale, Moscato di Sennori, Monica, and of course, Cannonau.



**Winery Location:** Sennori, Sardinia, Italy

**Name of Wine:** Renosu means sand, referring to the sandy vineyard area near the coastline

**Grape(s):** Blend of Retagliadu Nieddu (ancient Cannonau), Monica and Pascale

**Designation:** Vino da Tavola

**Vineyard Sources:** Selection of vineyard sites in Sorso and Sennori

**Vineyard Size:** 5 hectares, 190-200m above sea level

**Age of Vines:** Oldest vines up to 20 years

**Soil:** Volcanic-sediment substrates from Miocene-Holocene eras. Predominantly marl, organogenic limestone, loam-clay calcarenites

**Skin Maceration Time:** 6 days

**Fermentation & Aging:**

The work in the vineyards follows the principles, processes, and methods that nature itself uses. The wine is fermented and aged in concrete vats with no added yeast, additives, or supplements. The wine is matured in cement and glass.

**Annual Production:** 20,000 bottles

**Additional Technical Information:**

Sulfites (ppm) - 10

Filtration? No

Stabilization? No

Yeast utilized - Wild yeast

**Organic/Biodynamic?**

Organic & Biodynamic/Biodynamic Farmers of the World

# Tenute Dettori

## Dettori Chimbanta

Alessandro Dettori is one of the most passionate and influential figures in the Italian wine community; committed to producing purely natural wines from his little plot of Badde Nigolosu. Fanatical about biodynamics and natural practices, Alessandro's estate was one of the first to receive the prestigious Demeter certification in Italy, an award that very few in the country have achieved. "We feel the need and the responsibility to hand down to future generations a fertile, healthy earth, and the only way to preserve this patrimony is to exclude every chemical substance". The cellar, built underground, follows the same principles. Only stainless-steel and concrete tanks are used, where spontaneous fermentation takes place with no temperature control and no use of sulfites except, and only if absolutely necessary, at bottling. Only indigenous varieties are grown: Vermentino, Pascale, Moscato di Sennori, Monica, and of course, Cannonau.

CHIMBANTA  
2021



DETTORI, VIGNAIOLI IN ROMANGIA - SARDEGNA

*Alessandro Dettori*

CHIMBANTA 2021



**Winery Location:** Sennori, Sardinia, Italy

**Name of Wine:** Chimbanta means 50, introduced the year Alessandro's father turned 50 years old, it is also the name of the vineyard

**Grape(s):** 100% Monica of Badde Nigolosu

**Designation:** Romangia IGT Rosso

**Vineyard Sources:** Badde Nigolosu cru in Sennori

**Vineyard Size:** 1 hectare, 215m above sea level

**Age of Vines:** Over 40 years

**Soil:** Volcanic-sediment substrates from Miocene-Holocene eras. Predominantly marl, organogenic limestone, loam-clay calcarenites

**Skin Maceration Time:** 7 days

**Fermentation & Aging:**

Our work in the vineyards follows the principles, processes, and methods that nature itself uses. The wine is fermented and aged in concrete vats with no added yeast, additives, or supplements. 18 months in concrete and glass.

**Annual Production:** 3,000 bottles

**Additional Technical Information:**

Sulfites (ppm) - 11

Filtration? No

Stabilization? No

Yeast utilized - Wild yeast

**Organic/Biodynamic?**

Organic & Biodynamic/Biodynamic Farmers of the World

# Tenute Dettori

## Dettori Bianco

Alessandro Dettori is one of the most passionate and influential figures in the Italian wine community; committed to producing purely natural wines from his little plot of Badde Nigolosu. Fanatical about biodynamics and natural practices, Alessandro's estate was one of the first to receive the prestigious Demeter certification in Italy, an award that very few in the country have achieved. "We feel the need and the responsibility to hand down to future generations a fertile, healthy earth, and the only way to preserve this patrimony is to exclude every chemical substance". The cellar, built underground, follows the same principles. Only stainless-steel and concrete tanks are used, where spontaneous fermentation takes place with no temperature control and no use of sulfites except, and only if absolutely necessary, at bottling. Only indigenous varieties are grown: Vermentino, Pascale, Moscato di Sennori, Monica, and of course, Cannonau.

**DETTORI**  
BIANCO  
2023



DETTORI, VIGNAIOLI IN ROMANGIA - SARDEGNA.

*Alessandro Dettori*  
in



**Winery Location:** Sennori, Sardinia, Italy

**Name of Wine:** Color of the wine - Bianco/White **Grape(s):**

100% Vermentino of Badde Nigolosu.

**Designation:** Romangia IGT Bianco

**Vineyard Sources:** Badde Nigolosu cru in Sennori

**Vineyard Size:** 2 hectares, 245m above sea level

**Age of Vines:** Over 40 years

**Soil:** Volcanic-sediment substrates from Miocene-Holocene eras. Predominantly marl, organogenic limestone, loam-clay calcarenites

**Skin Maceration Time:** 6 days

**Fermentation & Aging:**

The work in the vineyards follows the principles, processes, and methods that nature itself uses. The wine is fermented and aged in concrete vats with no added yeast, additives, or supplements. 7 months maturation in cement and glass.

**Annual Production:** 5,000 bottles

**Additional Technical Information:**

Sulfites (ppm) - 10

Filtration? No

Stabilization? No

Yeast utilized - Wild yeast

**Organic/Biodynamic?**

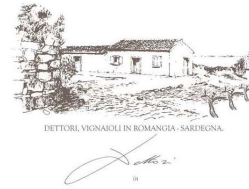
Organic & Biodynamic/Biodynamic Farmers of the World

# Tenute Dettori

## Dettori Ottomarzo

Alessandro Dettori is one of the most passionate and influential figures in the Italian wine community; committed to producing purely natural wines from his little plot of Badde Nigolosu. Fanatical about biodynamics and natural practices, Alessandro's estate was one of the first to receive the prestigious Demeter certification in Italy, an award that very few in the country have achieved. "We feel the need and the responsibility to hand down to future generations a fertile, healthy earth, and the only way to preserve this patrimony is to exclude every chemical substance". The cellar, built underground, follows the same principles. Only stainless-steel and concrete tanks are used, where spontaneous fermentation takes place with no temperature control and no use of sulfites except, and only if absolutely necessary, at bottling. Only indigenous varieties are grown: Vermentino, Pascale, Moscato di Sennori, Monica, and of course, Cannonau.

OTTOMARZO  
2021



ROSSI & CO. - VITICULTORI



**Winery Location:** Sennori, Sardinia, Italy

**Name of Wine:** Ottomarzo is the 8th of March, the birthday of Alessandro's grandfather

**Grape(s):** 100% Pascale of Badde Nigolosu

**Designation:** Romangia IGT Rosso

**Vineyard Sources:** Badde Nigolosu cru in Sennori

**Vineyard Size:** 1 hectare, 218m above sea level

**Age of Vines:** Over 40 years

**Soil:** Volcanic-sediment substrates from Miocene-Holocene eras. Predominantly marl, organogenic limestone, loam-clay calcarenites

**Skin Maceration Time:** 7 days

**Fermentation & Aging:**

The work in the vineyards follows the principles, processes, and methods that nature itself uses. The wine is fermented and aged in concrete vats with no added yeast, additives, or supplements. The wine is matured in cement and glass.

**Annual Production:** 4,000 bottles

**Additional Technical Information:**

Sulfites (ppm) - 12

Filtration? No

Stabilization? No

Yeast utilized - Wild yeast

**Organic/Biodynamic?**

Organic & Biodynamic/Biodynamic Farmers of the World

# Tenute Dettori

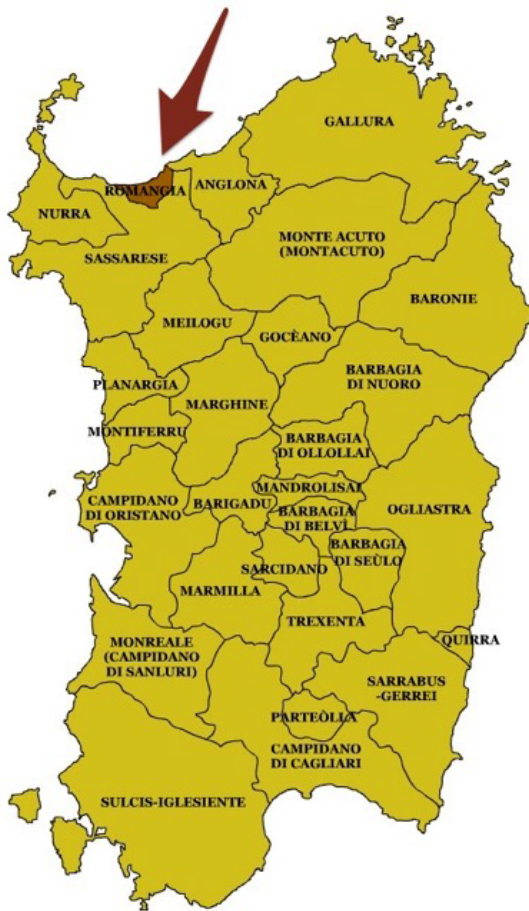
## Dettori Tenores

Alessandro Dettori is one of the most passionate and influential figures in the Italian wine community; committed to producing purely natural wines from his little plot of Badde Nigolosu. Fanatical about biodynamics and natural practices, Alessandro's estate was one of the first to receive the prestigious Demeter certification in Italy, an award that very few in the country have achieved. "We feel the need and the responsibility to hand down to future generations a fertile, healthy earth, and the only way to preserve this patrimony is to exclude every chemical substance". The cellar, built underground, follows the same principles. Only stainless-steel and concrete tanks are used, where spontaneous fermentation takes place with no temperature control and no use of sulfites except, and only if absolutely necessary, at bottling. Only indigenous varieties are grown: Vermentino, Pascale, Moscato di Sennori, Monica, and of course, Cannonau.

TENORES  
2019



BOTTIGLIA n° 419486000



**Winery Location:** Sennori, Sardinia, Italy

**Name of Wine:** Tenores, or the harmony between the beauty and ruggedness of the land and the wine

**Grape(s):** 100% Retagliadu Nieddu (Ancient clone of Cannonau)

**Designation:** Romangia IGT Rosso

**Vineyard Sources:** Badde Nigolosu cru in Sennori

**Vineyard Size:** 4 hectares, 245m above sea level

**Age of Vines:** Oldest vines up to 80 years

**Soil:** Sandy soil with gravel, limestone, sand-stone, clay and alluvial deposits

**Skin Maceration Time:** 8 days

### Fermentation & Aging:

The work in the vineyards follows the principles, processes, and methods that nature itself uses. The wine is fermented and aged in concrete vats with no added yeast, additives, or supplements. 18 months maturation in cement and glass.

**Annual Production:** 7,500 bottles

### Additional Technical Information:

Sulfites (ppm) - 18

Filtration? No

Stabilization? No

Yeast utilized - Wild yeast

### Organic/Biodynamic?

Organic & Biodynamic/Biodynamic Farmers of the World

# Tenute Dettori

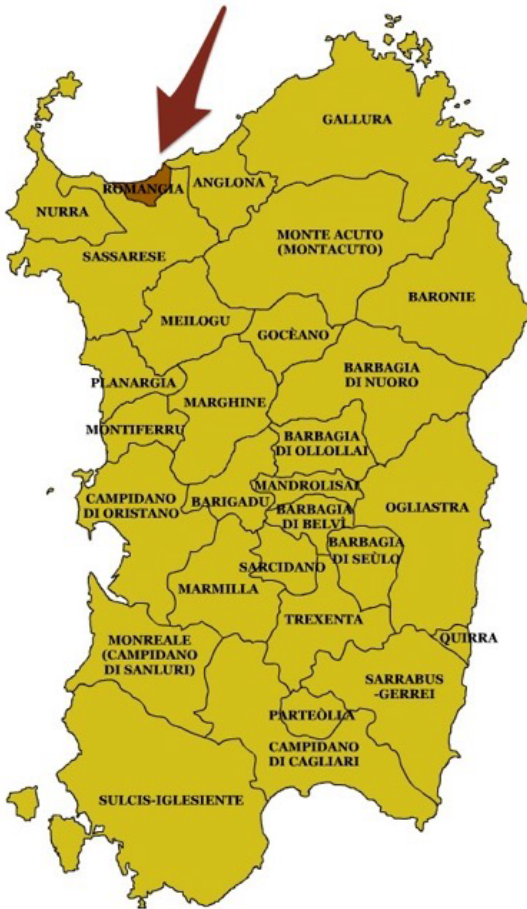
## Dettori Tuderì

Alessandro Dettori is one of the most passionate and influential figures in the Italian wine community; committed to producing purely natural wines from his little plot of Badde Nigolosu. Fanatical about biodynamics and natural practices, Alessandro's estate was one of the first to receive the prestigious Demeter certification in Italy, an award that very few in the country have achieved. "We feel the need and the responsibility to hand down to future generations a fertile, healthy earth, and the only way to preserve this patrimony is to exclude every chemical substance". The cellar, built underground, follows the same principles. Only stainless-steel and concrete tanks are used, where spontaneous fermentation takes place with no temperature control and no use of sulfites except, and only if absolutely necessary, at bottling. Only indigenous varieties are grown: Vermentino, Pascale, Moscato di Sennori, Monica, and of course, Cannonau.

**TUDERI**  
2022



896 P8111 - P. VITOLLORE



**Winery Location:** Sennori, Sardinia, Italy

**Name of Wine:** Tuderì is the name of the mountain behind Badde Nigolosu

**Grape(s):** 100% Retagliaddu Nieddu of Badde Nigolosu

**Designation:** Romangia IGT Rosso

**Vineyard Sources:** Badde Nigolosu cru in Sennori

**Vineyard Size:** 1.6 hectares, 219-229m above sea level

**Age of Vines:** Over 40 years

**Soil:** Volcanic-sediment substrates from Miocene-Holocene eras. Predominantly marl, organogenic limestone, loam-clay calcarenites

**Skin Maceration Time:** 8 days

**Fermentation & Aging:**

The work in the vineyards follows the principles, processes, and methods that nature itself uses. The wine is fermented and aged in concrete vats with no added yeast, additives, or supplements. The wine is matured 18 months in cement and glass.

**Annual Production:** 6,500 bottles

**Additional Technical Information:**

Sulfites (ppm) - 11

Filtration? No

Stabilization? No

Yeast utilized - Wild yeast

**Organic/Biodynamic?**

Organic & Biodynamic/Biodynamic Farmers of the World

# Tenute Dettori

## Dettori 'Dettori Rosso'

Alessandro Dettori is one of the most passionate and influential figures in the Italian wine community; committed to producing purely natural wines from his little plot of Badde Nigolosu. Fanatical about biodynamics and natural practices, Alessandro's estate was one of the first to receive the prestigious Demeter certification in Italy, an award that very few in the country have achieved. "We feel the need and the responsibility to hand down to future generations a fertile, healthy earth, and the only way to preserve this patrimony is to exclude every chemical substance". The cellar, built underground, follows the same principles. Only stainless-steel and concrete tanks are used, where spontaneous fermentation takes place with no temperature control and no use of sulfites except, and only if absolutely necessary, at bottling. Only indigenous varietals are grown: Vermentino, Pascale, Moscato di Sennori, Monica, and of course, Cannonau.

**DETTORI**  
2020



DETTORI VINOAIU DI ROMANGIA - SARDEGNA



**Winery Location:** Sennori, Sardinia, Italy

**Name of Wine:** Takes the name of the family and winery

**Grape(s):** 100% Retagliadu Nieddu (Ancient clone of Cannonau)

**Designation:** Romangia IGT Rosso

**Vineyard Sources:** Badde Nigolosu cru in Sennori

**Vineyard Size:** 2 hectares, 235m above sea level

**Age of Vines:** Oldest vines 100+ years

**Soil:** Volcanic-sediment substrates from Miocene-Holocene eras. Predominantly marl, organogenic limestone, loam-clay calcarenites

**Skin Maceration Time:** 10 days

**Fermentation & Aging:**

The work in the vineyards follows the principles, processes, and methods that nature itself uses. The wine is fermented and aged in concrete vats with no added yeast, additives, or supplements. 44 months maturation in cement and glass.

**Annual Production:** 2,600 bottles

**Additional Technical Information:**

Sulfites (ppm) - 15

Filtration? No

Stabilization? No

Yeast utilized - Wild yeast

**Organic/Biodynamic?**

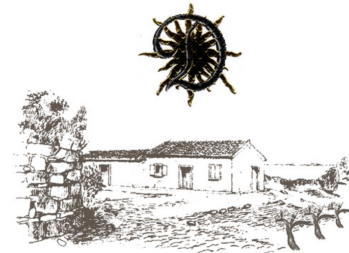
Organic & Biodynamic/Biodynamic Farmers of the World

# Tenute Dettori

## Dettori Moscadeddu

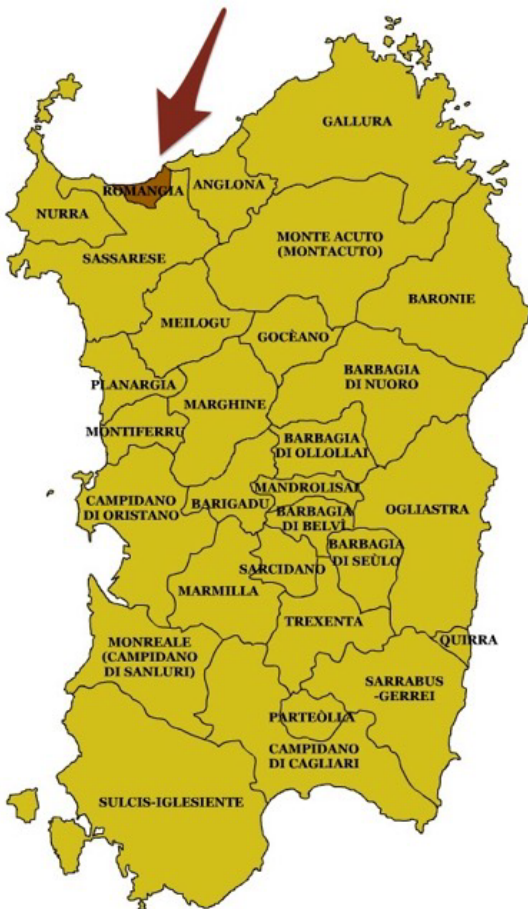
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MOSCADEDDU  
2020



DETTORI, VIGNAIOLI IN ROMANGIA - SARDEGNA.

BADDE NIGOLOSU



**Winery Location:** Sennori, Sardinia, Italy

**Name of Wine:** Local name for Moscato, also the name of the vineyards

**Grape(s):** 100% Moscato di Sennori

**Designation:** Romangia IGT Bianco Passito

**Vineyard Sources:** Badde Nigolosu cru in Sennori

**Vineyard Size:** 2.89 hectares, 250m above sea level

**Age of Vines:** Oldest vines up to 40 years

**Soil:** Volcanic-sediment substrates from Miocene-Holocene eras. Predominantly marl, organogenic limestone, loam-clay calcarenites

**Skin Maceration Time:** 6 days

### Fermentation & Aging:

The work in the vineyards follows the principles, processes, and methods that nature itself uses. The wine is fermented and aged in concrete vats with no added yeast, additives, or supplements. The wine is matured in cement and glass.

**Annual Production:** 5,500 bottles

### Additional Technical Information:

Sulfites (ppm) - 49

Filtration? No

Stabilization? No

Yeast utilized - Wild yeast

### Organic/Biodynamic?

Organic & Biodynamic/Biodynamic Farmers of the World