



# pro vois

CANNONAU DI SARDEGNA DOC  
NEPENTE DI OLIENA

*Reserve*

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Fratelli  
**PUDDU**  
VITIVINICOLA  
*Oliena*

# Pro Vois

CANNONAU DI SARDEGNA DOC - NEPENTE DI OLIENA - RISERVA



Pro Vois is a Cannonau Reserve created from a selection of grapes from the oldest vineyards of the family Puddu. Located in Oliena, on the hills at the feet of Corrasi Mountain. This is the wine that best represents our land and our family cherishing the memory of our loved ones. On the nose it gives hints of Mediterranean aromatic herbs, notes of ripe fruit and fine spiciness typical of this variety. All these organoleptic properties together with great structure and softness allow a perfect food pairing with the most important dishes of Sardinian tradition.

**Appellation:** Cannonau di Sardegna DOC Nepente di Oliena.

**Type of wine:** Reserve.

**Varietal Composition:** 100% Cannonau.

**Vineyards:** About 40 Vintages old, sapling system, organic growing.

**Yield:** 2-2,5 tons per ha.

**Soil:** Decomposed granite soil.

**Harvest:** Manual harvesting in crates.

**Vinification:** At controlled temperature with soft fulling and delestage. Maceration is carried out for 15- 20 days to allow an optimal extraction of the antocyanins with recovery of the polyphenolic fraction through soft pressing of the grape marc.

**Maturation:** Ageing in 225 l oak barrels for 1 Vintage, in bottles for 6 months.

**Appearance:** Intense ruby red colour with garnet highlights.

**Nose:** Intense and persistent bouquet with notes of vanilla, cinnamon and a spicy finish with memories of Mediterranean scrub, a still young fruit balances the harmony of the wine.

**Taste:** The taste balance benefits of good tannicity and a discreet acidity well balanced by a powerful alcoholic strength typical of Cannonau reserve. Softness and delicacy characterise the general setting of this wine.

**Alcoholic content:** 15% Vol.

**Serving temperature:** Excellent if served at 15/18 °C.

## AWARDS

- Vintage 2015
- 3 Bicchieri Gambero Rosso 2021**  
Vintage 2014
- 3 Bicchieri Gambero Rosso 2020**  
Vintage 2012
- 5 Star Wine 2019 - 90 points**  
Vintage 2012
- Grenache du Monde 2019 - Gold**  
Vintage 2012
- Concorso BINU 2018 - Silver**  
Vintage 2012
- Grenache du Monde 2018 - Silver**  
Vintage 2012
- Gran Medaglia d'Oro 2019**  
Vintage 2012
- Oscar della Douja D'or 2018**  
Vintage 2011
- Concorso BINU 2017 - Gold**  
Vintage 2011
- Concorso Mondiale di Bruxelles 2017 - Oro**  
Vintage 2010
- Grenache du Monde 2017 - Silver**  
Vintage 2010
- Concorso BINU 2016 - Gold**  
Vintage 2010
- Grenache du Monde 2016**  
**Bronze**  
Vintage 2010
- Oscar della Douja d'Or 2016**  
Vintages 2009 e 2010
- Concours mondial de Bruxelles 2016 - Double Gold**



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## OLIENA AND THE "NEPENTE" WINE.

*In Oliena, small town in the province of Nuoro (Sardinia) we have had news about winemaking since 1500. At that time the Franciscans planted 10.000 vines of Cannonau, that here is also called Nepente, from the greek words "Ne"=no and "Penthos"=sadness, so literally no sadness. It was the famous Italian poet Gabriele D'Annunzio the one who gave the Cannonau of Oliena this special name, during one visit in town when he had the pleasure to taste it.*



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