



oliena

CANNONAU DI SARDEGNA DOC
NEPENTE DI OLIENA

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Fratelli
PUDDU
VITIVINICOLA
Oliena

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CANNONAU DI SARDEGNA DOC - NEPENTE DI OLIENA



Oliena is a Cannonau di Sardegna Riserva DOC - Nepente di Oliena born from a selection of grapes from the Orbuddai vineyard, the historic one of our company, the first plant built by the founders, right next to Mount Corراسi.

ORIGIN AND PROCESSING

Appellation: Cannonau di Sardegna DOC Nepente di Oliena.

Varietal composition: 100% Cannonau.

Vineyards: About 15 years old, spurred cordon system.

Soil: Calcareous clay soil.

Vinification: Fermentation at low temperature (20°C), in order to emphasize the fresh notes of the final product.

Maturation: Ageing in stainless steel followed by some months in bottles.

TASTING NOTES

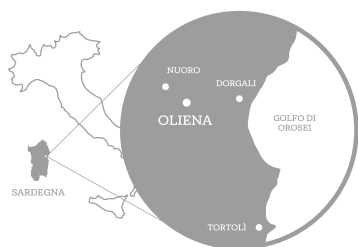
Appearance: intense ruby red color.

Nose: a fresh touch of elegant Mediterranean scrub herbs, followed by pleasant spicy aromas and small red fruits.

Taste: wine of notable freshness, savory, harmonious.

Alcoholic content: 14,5% Vol.

Serving temperature: Excellent if served at 12-14°C.



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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