

'MARI' MANDROLISAI ROSSO DOC

A brilliant project by Gian Matteo Baldi, Bentu Luna's winery is located in the heart of Sardinia, where life operates the same way it has for hundreds of years. Bentu Luna works with tiny vineyards rarely larger than a single hectare, often containing 10 or more native varieties within. They care for the vineyards like living creatures; choosing the most natural soil working techniques, analyzing in depth the subsoil, the microclimate, and all the biodiversity present in them; studying all atmospheric agents. Passion and love are accompanied by great technique and precision. The constant monitoring of the development of the plant, and the traditional processes such as plowing with oxen, allow for the creation of high-quality grapes and wines with full respect for the life of the vineyard.

GRAPES	35% Bovaleddu (Bovale Sardo), 35%, Cannonau, 30% Monica
LOCATION OF VINEYARDS	Mandrolisai DOC with vineyards in the municipalities of Ortueri, Atzara and Meana
ALTITUDE	450 – 700m asl
SOILS	Sandy soils from granitic decay; shale soils at highest altitudes
TYPE OF PLANTING	Naturally organic (not certified), with a focus on biodiversity
VINE TRAINING	Gobelet / Old bush vines
VINE AGE	30-50 years
VINIFICATION	After a slow and careful destemming of the bunch, fermentation starts with spontaneous <i>pie de cuve</i> in 20 Hl cement tanks. Here the whole berries alternated with whole clusters begin their fermentation process. Fermentation lasts approx. 3 weeks during which light manual punch-downs take place after 2 weeks.
AGEING	Aged for 6 months in large second-use oak barrels, during which malolactic takes place.
ABV	13.5%
TOTAL PRODUCTION	4,900 bottles
OENOLOGIST	Emanuela Flore

