



## CURIOSITY

The name Nepente derives from the greek "ne" = not "Penthos" = sadness, no sadness.

This name has inspired stories and ideas from ancient times and is even mentioned by Homer in the fourth book of the Odyssey. The word is used to indicate the drink that Helen of Troy kept for her husband Menelaus, king of Sparta, to settle his sadness; also did serve to Telemachus, who arrived at court afflicted and tired looking for news of his father Ulysses not yet returned home: "The Nepente already infused, and 'servants imposed from urne pour into cups wine" (Trad. Ippolito Pindemonte).

The quotes in other songs as a medicinal drink, soothing, used by soldiers to remedy the wounds. Almost a narcotic. Or an anesthetic.

Herodotus, in Book II of the Stories, speaks of the Nepente of the Nile Valley and many scholars have considered having to deal with an amazing, perhaps an opiate. Shortly after Pliny the Elder, in studying "Excursus" Book XXIV of the Nepente of which reported Homer, questioned on what was the corresponding plant, concluding having to deal with a mysterious Egyptian plant whose infused gave serenity and something more: *Hoc nomine vocatur herba quae vino injecta hilaritatem inducit*: (this name [Nepente] is called an herb that put in the wine induces happiness).

In 1909, in the famous guide Inns of Italy (Hans Bart), Gabriele D'Annunzio wrote his presentation and decanting of Cannonau and sings the praises of the wine of Oliena, and promises his friend Hans Bart, Italian wines connoisseur, if the visit will "... to sacrifice your thirst of a large bottle of perfumed wine of Oliena kept for many years in memory of the largest hangover of which I was a witness and accomplice. You do not know the Nepente of Oliena even for fame? Woe! ". This paper gave him an opportunity, in the February 15, 1910, also to write an article in the Corriere della Sera, entitled "a journey of Bacchus. "

So it was that the name Nepente was attributed to Cannonau of Oliena, and since then the name Nepente indicates (as per specification): "For the subarea "Oliena" or "Nepente di Oliena", the area of grape production is reserved, in the province of Nuoro, the entire territory of the Municipality of Oliena and partly in that of Orgosolo".




## Nepente di Oliena

# Boinaglios



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## TECNICAL NOTES



ENGLAND



## Boinaglios

Cannonau di Sardegna

Denominazione di Origine Controllata

Nepente di Oliena

### TECHNICAL NOTES

#### THE WINE MAKING

**Variety:** Cannonau D.O.C. 90% - Bovale Sardo and Cabernet Sauvignon 10%

**Collection:** Third-fourth decade of September

**Fermentation:** at a controlled temperature, with punching down and delestage delicate, so as to preserve the aromas typical of the variety

**Refining:** 8 months in stainless steel vats

#### THE WINE

**Alcohol:** 15% vol

**Bottling:** June-July of the year following the harvest

#### FEATURES

Boinaglios is a Cannonau great structure and complexity. The color is ruby red with garnet, a vinous aroma with large and persistent, typical of the grape. The nose is expressed immediately notes of ripe fruit evolved typical of the great Cannonau (plum and cherry); in the end a very fine spicy, pepper and clove, tends to enhance the aromatic product.

#### PAIRINGS

This beautiful wine that approaches all the dishes of regional cuisine, both classic ones that today are a modern twist by great chefs.

Recommended serving temperature 16/18 °.

(In this wine the presence of a possible deposit is considered as a quality index)

*Cannonau di Sardegna, Nepente di Oliena Boinaglios*



#### COMPETITIONS - AWARDS

EVALUATION 82/100	A.I.S. (Sommelier)	2011
EVALUATION 85/100	A.I.S. (Sommelier)	2013
AWARD	B'NU : National Wine Competition	2014
SILVER MEDAL	B'NU : Concorso enologico Naz.	2016



#### THE VINEYARD

The grapes, which ripen in Oliena, are produced in the vineyard situated in the locality Boinaglios (or Voinaglios = cattlemen or conductors of oxen), from which the wine takes its name. It is accessed by way of penetration that starts alongside the local "Il Grifone," across the street to the church of Our Lady of Monserrata, from the Provincial Road 46 which leads to the area of Oliena Su Gologone and Dorgali. It 'a vineyard within a zone of course included in the Road Cannonau.

**Altitude:** 150m (above sea level)

**Soil:** medium texture, with a good clay content which allows the vineyard to easily overcome the frequent water stress to which it is subjected during the season

**Pruning:** cordon, set in a manner that facilitates the natural growth screw

**Planting density:** 3,500 vines per hectare

**Rows:** 2,5mt X 1m

**Yield in hl of wine:** about 60-65 hl equal to 8-9 thousand bottles