

# CAGNULARI

CAGNULARI ISOLA DEI NURAGHI

*Indicazione Geografica Tipica*



An old grape variety rediscovered and developed by Giovanni Cherchi, relives today in this rich wine. Aromas of red berries, underbrush and spices blend and enhance the balanced and persistent taste.

**Designation:** still red.

**Grapevine:** Cagnulari 100%.

**Production area:** hilly soils located at about 200 meters above sea-level

**Soil composition:** good calcareous structure associated to clayey fractions.

**Training system:** vertical shoot positioning. The pruning system is Guyot.

**Productivity in grape - wine:** nearly 85 q/ha - nearly 55 hl/ha.

**Harvest time:** 15<sup>th</sup> September - 30<sup>th</sup> September.

**Wine-making:** the grapes destalked and crushed. Maceration on the skins for 8/10 days at the temperature of 25/28°C. The malo-lactic fermentation naturally occurs in autumn or in the spring following the harvest.

**Refinement:** the evolution takes place in steel tanks and in wood casks, for 6 months minimum. It is bottled after a light filtration.

**Organoleptical characteristics:** deep ruby red color. Good aromatic intensity, with hints of jam and geranium. Dry and pleasantly fruity, It has warm and lively structure, in which you perceive delicate acidity and soft tannins. Good persistence, with fruity and floral notes. Fresh and clean finish. Wine with a good aging potential.

**Combining and service:** suitable with salted meats, first dishes in red and tasty sauces, legume soups, white and red filled meats or in saucepan, middle aged cheeses. It is recommended to serve at the temperature of 14/16°C, uncorking the bottle 30 minutes before pouring it.

**Gradation:** 13% vol.



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