



# JANKARA



## Colli del Limbara "Lu Nieddu" IGT 2018

<b>Grapes:</b>	A field blend of Cannonau, Caricaggiola, Pascale di Cagliari, Dolcetto, Barbera, and Cabernet Franc
<b>Region:</b>	Sardinia
<b>Vineyards:</b>	From a single vineyard at Alta Gallura, Sardinia Sant'Antonio di Gallura
<b>Exposure:</b>	Southeast
<b>Altitude:</b>	400 meters (1,312 feet) above sea level
<b>Soil:</b>	Granite
<b>Vine Training:</b>	Pruned-spur cordon-trained
<b>Vine Age:</b>	85 years
<b>Time of Harvest:</b>	Early October
<b>Vine Yield:</b>	3 tons per hectare
<b>Total Production:</b>	2,000 bottles
<b>Vinification Process:</b>	The grapes ferment in thermo-controlled, stainless steel vats.
<b>Aging Process:</b>	The wine ages 12 months in new French barriques and several months in the bottle.
<b>Alcohol Content:</b>	14.00%
<b>Tasting Notes:</b>	The color is deep and impenetrable, with a wonderful array of dark fruits and a touch of vanilla on the nose, the palate is rich, dense and intense with a great balance between tannins, alcohol and acidity, which translate into a very persistent finish.
<b>Winemaker:</b>	Gianni Menotti
<b>Cellaring:</b>	15 years
<b>Bottled:</b>	Spring
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pairs well with red meat as well as rich fish such as tuna, swordfish, and salmon.