

SARDINIA

JANKARA

Jankara Owners: Renato and Angela Spanu

Fast Facts

Vineyard surface:
22 acres (9 hectares)

Owner:
Renato and Angela Spanu
Angelo and Denis Elia

Winemaker:
Gianni Menotti

Established:
2006

Location:
Sant'Antonio di Gallura

Province:
Olbia-Tempio



THE HISTORY

Renato was born in Gallura, the northeasternmost portion of Sardinia. The area's crushed granite soils are ideal for draining and endow local wines with increased complexity and minerality. Renato and Angela Spanu purchased 21 acres of virgin hillside in 2006, planting 11 acres of Vermentino, in February 2008.

Winemaker Gianni Menotti flanks the Spanus. Gianni Menotti was crowned Best Wine Maker by Bibenda in 2012 and was complimented in an article saying that for thirty years he has been dedicated to respecting the identity and personality of the grapes from Italy. His skills come as part of a career that is unparalleled in excellence. Gianni, who could not be happier about receiving this prestigious award, was very humble in saying, "This is the crown to all of the years of hard work and sacrifices that have made up my professional career."

The Spanus are also joined by their partners: Angelo and Denis Elia.

THE TERROIR

The property is located between the towns of Luras and Sant' Antonio di Gallura, near Lake Liscia in the highlands of Gallura. The prestigious sub-zone called Vena di San Leonardo, which runs from Lake Liscia to the territory around the minuscule, medieval country

church of San Leonardo.

Within this vein Jankara's Vermentino vineyards sit on the cru of Giannaghe, "Jannaca" in the local dialect, facing another historic cru called "Karana." The names of the two crus were combined to create the winery's name Jankara.

The microclimate is superb, influenced by the vast lake and the island's second highest mountain, Limbara. Jankara is located in the middle, with northeasterly exposure at 985 feet above sea level. It enjoys hot days and cool nights throughout the most critical months of the growing season.

The winds in the area continuously blow, keeping temperatures down and help to control pests and disease. The perfect conditions to grow quality grapes.



VERMENTINO DI GALLURA SUPERIORE

DOCG: 100% Vermentino from a single vineyard at Alta Gallura, Sardinia Vena di San Leonardo. The 11-year old vines face northeast and sit 300 meters (984 feet) above sea level on granite-rich soil. The grapes are manually harvested in late September before being delicately soft-pressed and fermented in thermo-controlled, stainless steel vats. The wine ages six months in stainless steel tanks and

at least two months in bottle. Straw yellow with green reflections. Great balance between acidity, alcohol, and fruit with extremely rich, intense aromas of white flowers and almonds, along with complex tropical nuances that pleasingly linger on the palate.



"755" ISOLA DEI NURAGHI IGT: A blend of Cabernet Sauvignon, Syrah, Alicante, Cannonau, Carignano, Sangiovese from Mamoiada. The vineyard sits 775 meters above sea level. The 18 year-old vines are guyot & pruned-spur cordon-trained and yield 1kg per vine. The grapes are vinified as a field blend crushed and fermented together in stainless steel tanks. The wine ages 12 months in French barriques. 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.



CANNONAU DI SARDEGNA DOC: 98% Cannonau, 2% Alicante from Mamoiada. The vineyard sits 775 meters above sea level. The 18 year-old vines are guyot & pruned-spur cordon-trained and yield 1kg per vine. The grapes are harvested in mid-October and ferment in thermo-controlled, stainless steel vats. Afterwards the wine ages 12 months in French barriques. The nose demonstrates various spices with a hint of vanilla, the palate is full bodied with intense fruit and a

soft silky tannin that demonstrates good length on the finish.



COLLI DEL LIMBARA "LU NIEDDU" IGT:

A field blend of Cannonau, Caricaggiola, Pascale di Cagliari, Dolcetto, Barbera, and Cabernet Franc from a single vineyard at Alta Gallura. The 85-year old vines face southeast and sit 400 meters (1,312 feet) above sea level on granite-rich soil. The grapes are harvested in early October and ferment in thermo-controlled, stainless steel vats. The wine ages 12 months in new French barriques and several months in the

bottle. Bright scarlet red with hints of red berries, vanilla, and spice on the nose; on the palate, it is soft and has an elegant finish.