



JANKARA



Colli del Limbara "Lu Nieddu" IGT

Grapes:	Blend of Caricaggiola, Pascale, Cannonau, Dolcetto, Barbera, Cabernet Franc
Region:	Sardinia
Vineyards:	From a single vineyard at Alta Gallura
Exposure:	Southeast
Altitude:	1,312 feet above sea level
Soil:	Granite soil
Vine Training:	Pruned-spur cordon-trained
Vine Age:	80 years
Time of Harvest:	Early October
Yield per Acre:	1.21 tons per acre
Total Production:	2,065 bottles
Vinification Process:	The grapes are vinified in stainless steel in temperature controlled vats.
Aging Process:	The wine is aged for 12 months in barriques, followed by six months in stainless steel.
Alcohol Content:	13.50%
Tasting Notes:	Bright scarlet red with hints of vanilla and red berries on the nose, with a slight spice, on the palate it is soft and accompanied by an elegant finish.
Winemaker:	Gianni Menotti
Winery Philosophy:	Jankara's aim is to create the highest expressions of our territory by utilizing minimal intervention in vineyards.
Cellaring:	Up to 15 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	Pairs well with red meats as well as rich fish such as tuna, swordfish and salmon.

