



AZIENDA VITIVINICOLA
C H E S S A
I VINI DELL'ANIMA

Cagnulari

ISOLA DEI NURAGHI
INDICAZIONE GEOGRAFICA TIPICA



Typology

Isola dei Nuraghi IGT (Typical Geographical Indication)

Grapes

Cagnulari 100%

Alcohol

14,5% vol

Vineyards and cultivation method

Low espalier

Age of vineyard

From 15 to 25 years

Yield

8000 kg/ha

Soil and terrain

Hilly land, with an elevation of about 250 m above sea level. Calcareous soils, with the vineyards alternating with olive groves and Mediterranean maquis.

Winemaking process and development

The grapes are harvested by hand in late September, then are processed in steel tanks with maceration in the skins for about 15 days at a temperature of 22-24°C. During fermentation and extraction, frequent brief pumping over is performed to extract colour and tannin. Once fermentation has been completed, the wine is transferred to steel vats where it is kept for about 12/14 months. Then comes a short period of development in the bottle.

Tasting notes

Intense ruby red colour with dark purple tinges. On the nose, it has a great impact with notes of spices and of red and black wild berries, in excellent balance with light vanilla and tobacco notes, softened by a light overtone of oak wood. In the mouth, intense, lingering and complex, with warm and mellow notes, intensely flavoured, introducing a wine with a strongly mineral character.

Food matches

Superbly matched with traditional cuisine, it goes well with spit-roasted and grilled meat, game, mature cheese and cured meats.

Serving

Serve at 18/20°C, uncork a few minutes before decanting.

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