



CAGNULARI

Cagnulari IGP

GRAPES:
CAGNULARI

GROWING AREA:
ALGHERO, NORTH WEST SARDINIA

CLIMATE:
TYPICAL MEDITERRANEAN CLIMATE, DRY AND HIGH TEMPERATURES DURING SPRING AND SUMMER AND MILD IN AUTUMN AND WINTER, FREQUENT NORTH-WESTERLY WINDS AND RAINY WEATHER MOSTLY IN WINTER AND AUTUMN

SOILS:
MAINLY CLAY "RED" SOILS WITH AN IMPORTANT LIMESTONE PRESENCE

TRAINING METHOD:
THE VINES ARE VERTICALLY TRAINED, GUYOT IMPLANTS

VINEYARD YIELD:
70 – 80 QL./HECTAR

APPEARANCE:
LIMPID AND LUMINOUS RUBY RED

BOUQUET:
GOOD INTENSITY AND PERSISTENCE, WITH SLIGHT HINTS OF BALSAMIC HERBS, BALANCED BY ROASTED AND SPICY NUANCES

PALATE:
FINE AND COMPLEX, WITH GOOD ACIDITY

SERVING SUGGESTIONS:
RED MEAT AND AGED CHEESE

SERVING TEMPERATURE:
16 - 18 °C

HARVEST:
SECOND 10 DAYS OF SEPTEMBER

ALCOHOLIC CONTENT:
14% VOL

Nel suo nome l'uomo, l'uomo che ha plasmato la terra.

In his name the man, the man who shaped the land.

Piero DeLogu

