

Cagnulari 2021 – Giovanna Chessa

PRODUCER Giovanna Chessa's wines are characterized by a minimalistic approach both in the vineyard and in the cellar, avoiding over-produced wines. This small estate is located in the Usini village (near Sassari) approx 25 km from the sea side, in the north west of Sardegna. 15 hectares farmed in Sant'Andria, Mattariga and S'Orinetolu. Giovanna started bottling her wines in 2005 and predominantly cultivates Vermentino and Cagnulari with Moscato and Cannonau playing a minor role. The total production is around 60.000 yearly bottles.



Appellation and variety: Isola dei Nuraghi IGT. Cagnulari is an ancient varietal predominantly cultivated in the north east of Sardegna (Sardinia), in the province of Sassari. It is genetically related to the Spanish variety Graciano and it's very demanding both in the vineyard and the cellar. It's prone to many fungal diseases and yields are uneven. In the cellar it requires delicate and constant pumpovers.

Alcohol: 14,5% vol Total acidity 5,00 g/l - Residual sugars 0,50 g/l. Total extract 31,80 g/l - Net extract 28,80 g/l

Vineyards and cultivation method: Low espalier with vines averaging from 15 to 25 years of age. Yields: 7.000 kg/ha.

The vineyard sits at 250 m above the sea level. Chalky soils, with the vineyards alternating with olive groves and

the Mediterranean garrigue. The vineyards are always refreshed by the sea breeze allowing a pleasant temperature excursion.

Winemaking process and development: The grapes are hand harvested during the last week of September, then are carried to the cellar. Fermentation in stainless steel tanks with 15 days long skin maceration at a temperature of 22 - 24°C.

During the fermentation, frequent and 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 10 months. Racked three times and bottled in July 2022. .

Tasting notes: Intense ruby red color with dark purple tinges. On the nose, it shows a great impact with hints of spices and of red and black wild berries, balanced with some tobacco notes. On the palate, the wine is rich and complex, with intense warm and mellow notes, followed by a nice minerality and hearty Mediterranean notes (rosemary, clove and licorice). Lingering finish and incredible food companion.

Food matching: Cagnulari has a fresh acidity and goes hand in hand with spit-roasted and grilled meat, game, mature cheese and cured meats. Serve it at 18/20°C, and allow a short decanting in order to enhance the aromas. .