



EMPSON & CO.
Experience Italy in a Wine glass



755 mt Isola dei Nuraghi IGT

The Jankara vineyards are located in the highlands of Gallura, in the heart of a 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. The area is mostly mountainous and full of granite, which is ideal for drainage and for offering mineral sensations to the wines. The Vermentino vines are planted on a cru called Giannaghe, which is Jannaca in the local dialect and it faces another historic cru called Karana. And that, in fact, is how the name Jankara came about: JANnaca-KARAna. The microclimate is outstanding, influenced by the vast lake and the island's second highest mountain, Limbara. Jankara is right in the middle and enjoys hot days and cool nights throughout the most important months of the growing season. Pair that with the never-ending winds that constantly 'clean' the air, keep temperatures down and maintain the vineyard free of pests and disease, and you have the perfect conditions to grow quality grapes! The winery is owned by Renato and Angela Spanu.

Wine exported to: USA

Most recent awards



Winemaking and Aging

Grape Varieties:	A Field Blend of Cabernet Sauvignon, Syrah, Alicante, Cannonau, Carignano, Sangiovese
Fermentation container:	Stainless steel
Type of yeast:	Selected
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Type of oak:	French
Aging before bottling:	12 months



Vineyard

Vineyard location:	Mamoiada
Vine training:	Spurred Cordon and Guyot
Altitude:	775 meters (2,543 feet)
Yield:	Less than 1 kg
Years planted:	2002
Time of harvest:	Mid-October



Tasting Notes and Food Pairings

Tasting notes:	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.
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Serving temperature:

Best served at 16-18 °C (60.8-64.4 °F).

Winemaker:

Gianni Menotti

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