



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Colli di Limbara Lu Nieddu IGT

This unique wine is a field blend made from five to six varieties including native Sardinian grapes, such as Cannonau, Caricaggiola, Pascale di Cagliari as well as others used in Gallura like Dolcetto, Barbera and Cabernet Franc. A field blend is when more than one grape variety is planted in a single vineyard and this particular vineyard is eighty years old. This limited-production wine spends twelve months in new French barrique and several months in bottle before release.

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**Wine exported to:** Japan, Canada, USA, Australia

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## Most recent awards

**VINOUS:** 90

**VINI BUONI D'ITALIA:** Vini da Non Perdere

**JAMES SUCKLING:** 88

**WINE ADVOCATE:** 90



## Winemaking and Aging

Grape Varieties:	A field blend of Cannonau, Caricaggiola, Pascale di Cagliari, Dolcetto, Barbera and Cabernet Franc
Fermentation container:	Stainless steel
Type of yeast:	Selected yeast
Malolactic fermentation:	Yes
Aging containers:	Barrique
Container size:	225 L
Container age:	New and used
Type of oak:	French
Aging before bottling:	12 months
Aging in bottle:	6 months
Closure:	Cork



## Vineyard

Organic:	No
Vineyard name:	Nieddu
Vineyard location:	Alta Gallura, Sardinia Sant'Antonio di Gallura
Soil composition:	Granite
Altitude:	400 meters (1,312 feet) above sea level
Yield:	3 tons

Exposure:	Southeastern
Age of vines:	85 years
Time of harvest:	Early October
First vintage of this wine:	2013
Total yearly production (in bottles):	2,000 bottles

## Tasting Notes and Food Pairings

Tasting notes:	Bright scarlet red with hints of red berries, vanilla and spice on the nose; on the palate, it is soft and has an elegant finish.
Serving temperature:	Best at 14-16 °C (57.2-60.8 °F).
Food pairings:	Pairs well with red meat.
Aging potential:	15 years
Alcohol:	Alc. cont. 14% by vol.
Winemaker:	Gianni Menotti