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Experience Italy in a Wine glass



Colli di Limbara Lu Nieddu 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. 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.

Wine exported to: Japan, Canada, USA, Australia

Most recent awards

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