



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



## Vermentino di Gallura DOCG

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. From a single granite-rich vineyard near Gallura. Harvested in early fall, the grapes are delicately pressed and then fermented in stainless steel tanks. The wine ages in stainless steel as well for about six months followed by two months in bottle. It shows the appellation's hallmark balance between alcohol, acidity and fruit. Intensely aromatic with tropical nuances and a lovely finish.

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

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## Most recent awards

**WINE ENTHUSIAST:** 93

**VINOUS:** 90

**WINE ADVOCATE:** 88

**BIBENDA:** 90

**WINE SPECTATOR:** 90

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## Winemaking and Aging

Grape Varieties: 100% Vermentino

Fermentation container: Stainless steel

Type of yeast: Selected yeast

Aging containers: Stainless steel

Aging before bottling: 6 months

Aging in bottle: 2 months

Closure: cork



## Vineyard

Organic: No

Vineyard name: Jannaca

Vineyard location: Alta Gallura, Sardinia Vena di San Leonardo

Soil composition: Granite

Vine training: Guyot

Altitude:	300 meters (984 feet) above sea level
Vine density:	5000 per hectare
Yield:	6.5 ton per hectare
Exposure:	Northeastern
Age of vines:	11 years
Time of harvest:	Late September
First vintage of this wine:	2010
Total yearly production (in bottles):	23,500 bottle a year



## Tasting Notes and Food Pairings

Tasting notes:	Shows Gallura's hallmark balance of alcohol, acidity and fruit; extremely rich, intense aromas of white flowers and almonds, along with complex tropical nuances that pleasingly linger on the palate.
Serving temperature:	Best at 10-12 °C (50-53.6 °F).
Food pairings:	Pairs well with fresh seafood, including raw fish and shellfish, and oysters in particular. It has the structure to accompany white meats such as rabbit, chicken and pork.
Aging potential:	10 years
Alcohol:	Alc. cont. 14% by vol.
Winemaker:	Gianni Menotti