
CHESSA CAGNULARI



Region: Sardegna, Italy

Appellation: Isola dei Nuraghi IGT

Grapes: 100% Cagnulari

Farming: IPM

Age of vines: Planted between 1990 and 2005

Altitude, Aspect & Soil Type: 250 M, Mixed, granitic

Typical Harvest Time: Early September - early October

Maceration & Fermentation: 15 days maceration, low temperature fermentation in stainless steel with selected yeasts

Aging: 14 months in stainless steel

Finishing: 0.65 micron filtration and cold stabilized

Production: 30,000 bottles annually

Notes from Oliver:

Giovanna Chessa's small, family-owned estate is in the north-west corner of the island of Sardinia, near the city of Sassari. Family owned and operated, the Chessa family has been working the estate for just over 60 years. Giovanna's winemaking style is elegant, transparent and expressive, and the wines are clean but full of character, made entirely of indigenous varieties.

The grape variety Cagnulari is either indigenous to Sardinia, or genetically identical to the Spanish variety Graciano, depending on who you believe. In any case, it's very dark in color, both flavorful and fresh, combining the wild herb aroma (called 'garrigue' in France, or 'macchia' in Italian) that is so common in Mediterranean wines with strong black and red fruit aromas and flavors. Fresh acidity and fine tannins make it very versatile with food.