



SPANU CAGNULARI-BOVALE

Vintage 2015

CLASSIFICATION: Isola dei Nuraghi IGT Dry and red wine.

GRAPE VARIETY: Cagnulari 66% Bovale 34%

CHARACTERISTICS:

Colour: Has a deep ruby red color with violet highlights.

Aroma: Grapey, intense.

Taste: Dry, supple and full-bodied.

Alcohol content: 15% vol.

Serving temperature: 18-20° C., prior oxygenating in order to enhance its qualities.

MATCHING FOOD: Red roast meat, game, mature PDO Sardinian pecorino cheese

The vinification

The wine SPANU Cagnulari-Bovale Isola dei Nuraghi IGT 2015 is a red wine obtained from two autochthonous Sardinian grape varieties: 66% of Cagnulari and 34 % of Bovale. These grapes come from vineyards situated in "Anglona", area with limestone soils and at 300 meters above sea level. The grapes are collected manually and sent to vinification in few hours. Stripping and pressing are made at 18-20 °C. Also fermentation occurs under thermal control, through daily pumping over and a gradual increase of temperature up to 27-28 °C. At the end of fermentation, after pressing and decanting, the last process is racking, where wine is transferred to steel tanks. This wine is garnet red with purple hues; it has a persistent spicy aroma. Even though it can be consumed immediately , it is a wine that improves its characteristics with age and it can be defined as an aging wine.

Further notes on the Grape variety

The Cagnulari

The Cagnulari is a red grape vineyard, grown mainly in the province of Sassari. It seems that Spanish people introduced this kind of grape in Sardinia during the period of their domination. This vineyard settled quickly and now it can be defined as a native vine, with bunches of medium size, which are rich in sugar and polyphenols and which have a good acidity, qualities that enable a wine with a deep red colour, with substance and acidity, with an intense aroma and geranium scent, and an alcohol volume of roughly 12%. Versatile wine, it differs in scents and in its tasting aromas in relation to the characteristics of cultivation of the soil, preferring predominantly clayey and a temperate and windy microclimate. In the past this kind of wine was sought after as a blending wine and for this reason it was exported in France. Today this wine has its own personality, especially thanks to the winemaker's dedication and to the wise dosage of traditional knowledge and modern technology.

The Bovale

Certainly of Spanish origin, like the previous (Cagnulari), spread all over the Island of Sardinia, it has differentiated over time in different clones which are two distinct varieties: the Sardinian Bovale (Bovale Sardo or Bovalettu) and the Spanish Bovale (Bovale di Spagna or Bovale Mannu). The first one grows in almost all the wine-producing areas of Sardinia but mainly in the territory of the province of Sassari and Oristano where it finds an ideal habitat. Bovale is a native variety, vigorous, with good output. It distinguished itself by the small composition of the bunch with black, round and small grapes, that contain a high quantity of sugary substances and an intense presence of flavones, known as an antioxidants source. Sardinian Bovale is austere and with an intense aroma, it is tannic, with red fruits and spices scents. Like the large Spanish Bovale it is almost exclusively in combination with other wines to give an intense colour.