



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



## 755 mt Isola dei Nuraghi IGT

A blend of Cabernet Sauvignon, Syrah, Alicante, Cannonau, Carignano, Sangiovese. Jankara “755 mt” Isola dei Nuraghi IGT is deep and impenetrable, with a wonderful array of dark fruits and a touch of vanilla on the nose; the palate is rich, dense, and intense with a great balance between the tannins, alcohol, and acidity, which translate into a very persistent finish.

“Jankara’s aim is to create the highest expression of the territory with minimal intervention in the vineyard.”

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**Wine exported to:** USA

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## Most recent awards

**WINE ENTHUSIAST:** 90

**VINOUS:** 92



## Winemaking and Aging

Grape Varieties:	A Field Blend of Cabernet Sauvignon, Syrah, Alicante, Cannonau, Carignano, Sangiovese
Fermentation container:	Stainless steel
Type of yeast:	Selected
Malolactic fermentation:	Yes
Aging containers:	Barriques
Container size:	225L
Type of oak:	French
Aging before bottling:	12 months
Closure:	Cork



## Vineyard

Organic:	No
Vineyard location:	Mamoiada
Soil composition:	Granite
Vine training:	Spurred Cordon and Guyot
Altitude:	775 meters (2,543 feet) above sea level
Vine density:	4,500 vines per hectare
Yield:	Less than 1 kg
Years planted:	2002

Time of harvest:

Mid-October

## Tasting Notes and Food Pairings

Tasting notes:

The color is deep and impenetrable, with a wonderful array of dark fruits and a touch of vanilla on the nose, the palate is rich, dense and intense with a great balance between tannins, alcohol and acidity, which translate into a very persistent finish.

Serving temperature:

Best served at 16-18 °C (60.8-64.4 °F).

Food pairings:

Best paired with grilled steaks, such as Porterhouse, and red meats in general.

Aging potential:

Up to 20 years

Alcohol:

16%

Winemaker:

Gianni Menotti