



EMPSON & CO.
Experience Italy in a Wine glass



Cannonau di Sardegna DOC

98% Cannonau and 2% Alicante. Jankara Cannonau di Sardegna DOC features spicy notes like vanilla and pepper; the palate is full-bodied with intense fruit, soft silky tannins and good length on the finish.

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

Wine exported to: USA

Most recent awards

JAMES SUCKLING: 92

VINOUS: 89

WINE ENTHUSIAST: 90



Winemaking and Aging

Grape Varieties:	98% Cannonau, 2% Alicante
Fermentation container:	Stainless Steel
Type of yeast:	Selected
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Type of oak:	French
Aging before bottling:	12 months
Closure:	Cork



Vineyard

Organic:	No
Vineyard location:	Mamoiada
Vineyard size:	About 2 hectares
Soil composition:	Granite
Vine training:	Guyot and spurred cordon
Altitude:	775 meters (2,543 feet)
Vine density:	4,500 plants per hectare
Yield:	1 kg per vine
Age of vines:	18 years old
Time of harvest:	Mid-October



Tasting Notes and Food Pairings

Tasting notes:	The nose demonstrates various spices with a hint of vanilla, the palate is full bodied with intense fruit and a soft silky tannin that demonstrates good length on the finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Best paired with braised meats and wild game
Aging potential:	Up to 10 years
Alcohol:	14.5%
Winemaker:	Gianni Menotti