



THE PRIDE OF A SARDINIAN WINE



BRACE

CAGNULARI ISOLA DEI NURAGHI IGT

GRAPES:	Cagnulari.
PRODUCTION ZONE:	The Usini area, in north west Sardinia.
CLIMATE:	A mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild or cold and dry winters.
SOIL:	Cagnulari grows on marly limestone marine deposits formed during the miocene which have produced moderately deep soil with clay loam texture, well structured and with good drainage, which ensure availability of water thanks to the presence of clays. Alkaline ph, rich in base compounds, moderate cation-exchange capacity producing grapes which give above average colour and excellent aromatic precursors.
TRAINING SYSTEM:	Spur-pruned cordon.
HARVEST:	Between late September and early October.
VINIFICATION:	Grapes are soft crushed before fermentation and maceration with skins in steel for 14 days. Wine is then aged partly in concrete tanks and partly in tonneaux for 9 months. Maturation is completed in bottle for at least 2 months.
COLOR:	Clear, intense ruby red.
AROMA:	Bouquet opens with fresh, ripe red fruits, then reveals hints of balsamic before performing spicy arabesques, hot and sweet in an aroma landscape with intriguing oriental notes.
TASTE:	Lively and energetic yet also smooth and caressing thanks to the perfect balance of intense freshness, silky tannins, ripe fruitiness and rich spicing.
PAIRINGS:	Meat dishes seved with hot and spicy sauces, chargrilled game, mature cheeses.
ALCOHOL CONTENT:	14,5% vol.
SERVING TEMPERATURE:	16 - 18 °C
FORMAT BOTTLE:	750 ML

