



AZIENDA VITIVINICOLA
Binzamanna

SPANU 2015

COUNTRY: Italy.

CLASSIFICATION: Isola dei Nuraghi IGT.

GRAPES VARIETIES: 70% Cagnulari and 30% Bovale.

TYPE: Red Wine.

ALCOHOL CONTENT: 15% by vol.

EAN CODE: 8 052740 710031

VINIFICATION: Spanu Isola dei Nuraghi IGT is a red wine obtained from two autochthonous Sardinian grape varieties, Cagnulari and Bovale. These grapes come from vineyards situated in "Anglona", an area with limestone soils and at 300 meters above sea level. The grapes are collected manually and sent to vinification in a few hours. Stripping and pressing are done 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. 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.

THE CAGNULARI AND BOVALE GRAPES: 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, that are rich in sugar and polyphenols and which have a good acidity, qualities that enable a wine with a deep red color, with substance and acidity, with an intense aroma and geranium scent, and an alcohol volume of roughly 12%. The **Bovale** grape 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 has 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 color.

TASTING NOTES: Deep ruby red color, the fruitiness at the nose follows at the palate, voluptuous with a pleasant spicy finish.

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

SERVING TEMPERATURE: 18–20 °C, with prior oxygenating in order to enhance its qualities.

