

# BILLIA

CAGNULARI ISOLA DEI NURAGHI

*Indicazione Geografica Tipica*



This wine is a tribute to the founder of the winery, Billia Cherchi, who rediscovered this ancient grape variety. From Cagnulari grapes we make a fresh wine, elegant and inviting, with scents of red fruits and spices.

**Designation:** still red.

**Grapevine:** Cagnulari 100%.

**Production area:** hilly soils located at about 200 meters above sea-level.

**Soil composition:** vood calcareous structure associated to clayey fractions.

**Training system:** vertical shoot positioning. The pruning system is Guyot.

**Productivity in grape - wine:** nearly 85 q/ha - nearly 55 hl/ha.

**Harvest time:** 15<sup>th</sup> September - 30<sup>th</sup> September.

**Wine-making:** the grapes come in the wine cellar where they are destemmed and crushed. Maceration on the skins for 8/10 days at the temperature of 25/28°C. The malo-lactic fermentation naturally occurs in autumn or in the spring following the harvest.

**Refinement:** the evolution takes place in steel tanks. It is bottled after a light filtration.

**Organoleptical characteristics:** intense ruby red color, it has aromas of fruit with hints of jam. Dry and pleasantly sapid palate with a delicate acidity and soft tannis. Fresh and clean finish with persistent fruity notes.

**Combining and service:** suitable with salted meats, first dishes in red and tasty sauces, legume soups, white and red grilled meats or in saucepan, middle aged cheeses. It is recommended to serve at the temperature of 14/16°C, uncorking the bottle just before pouring it.

**Gradation:** 13% vol.

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