



## **SAS PIRAS** Vintage 2014

**CLASSIFICATION:** Isola dei Nuraghi IGT. Dry red wine aged in oak barrels

**GRAPE VARIETY:** Cagnulari 100%

**CHARACTERISTICS:**

**Colour:** deep ruby red color with violet highlights.

**Aroma:** Grapey, intense.

**Taste:** Dry, smooth, warm, full-bodied, strong, elegant and persistent and light oak aftertaste

**Alcohol content:** 17% vol.

**Serving temperature:** 18-20° C., prior oxygenating in order to enhance its qualities.

**MATCHING FOOD:** Red roast meat, game, mature PDO Sardinian pecorino cheese. Excellent sipping wine.

### **The vinification**

The wine is obtained from Cagnulari, an autochthonous Sardinian grape variety. These grapes come from vineyards situated in "Anglona", area with limestone soils and at 300 meters above sea level. They are collected manually and sent to vinification in few hours. Stripping and pressing are made 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 oak barrels, in which it matures for 10 months. It is a wine that improves its characteristics with age.

### **Further notes on the Grape variety**

#### **The Cagnulari**

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, which are rich in sugar and polyphenols and which have a good acidity, qualities that enable a wine with a deep red colour, with substance and acidity, with an intense aroma and geranium scent, and an alcohol volume of roughly 12%. Versatile wine, it differs in scents and in its tasting aromas in relation to the characteristics of cultivation of the soil, preferring predominantly clayey and a temperate and windy microclimate. In the past this kind of wine was sought after as a blending wine and for this reason it was exported in France. Today this wine has its own personality, especially thanks to the winemaker's dedication and to the wise dosage of traditional knowledge and modern technology.