

# PIETRA

## Romangia Cagnulari IGT



### Tasting Notes

In the glass, it displays a deep ruby-red color with vibrant violet hues. The nose reveals intense fruity aromas, while the palate is savory with elegant spicy undertones. Perfectly paired with slow-cooked meats, game, hearty pasta dishes with meat sauce, spicy cured meats, and aged cheeses. To fully appreciate its character, serve at 18 °C.

### Technical Information

This truly distinctive wine is made from the Cagnulari grape, grown in the Romangia vineyards between Sorso and Sennori in the province of Sassari. The soil is predominantly limestone, a defining feature that imparts unique depth and minerality to the wine. Produced from 100% Cagnulari — a native Sardinian variety — it perfectly expresses the character and potential of this remarkable terroir.