



AZIENDA · VITIVINICOLA
C H E S S A

COMPANY PROFILE

It is you who, among the crafts jobs of wine, you have the most beautiful part... you must be a farmer, winegrower, winemaker, producer, seller. The wine belongs to you, it resembles you. You are the creator, it is the fruit of your land and your work.

Emile Peynaud



SYNTHESIS OF TRADITION AND TERRITORY

The story of the Cantine Chessa is the perfect synthesis of tradition and territory. The territory is that of Sardinia, the historic region of Italy with its sea, its bright colors and its unforgettable fragrances, **tradition is that of the Chessa family who has been making wine for over 60 years.** The vines, aged between 15-25 years, are located in one of the most popular areas of northern Sardinia for the production of quality wines. They are situated in the hills about 250 meters above sea level, on a calcareous land. The varieties that are cultivated are typical of the area: **Vermentino, Cagnulari Cannonau and Moscato.** **It is from these grapes, selected by hand during harvest and at the entrance to the cellar, that our wines are produced.**



TERRITORY

The family winery and vineyards are located in **Usini**, a small town in the North East of Sardinia which has always had a vocation for the cultivation of vines and the production of wine. The particular conformation of the land, mostly limestone, combined with the geographical position and the influence of the winds coming from the sea a few kilometers away, make this area an area with unique characteristics, difficult to find elsewhere in Sardinia.

Our vineyards, with an area of approximately **30 hectares**, are located on the gentle limestone-clay hills of this area with different altitudes and exposures for the 3 plots that make up the company vineyard.



WINES

Our attention has always been oriented towards the production of typical varieties of our territory with the aim of creating territorial wines but with an international character. Starting from our Cagnulari, the identifying wine of our territory, up to Vermentino, icon of Sardinian white wines, passing through the king of Sardinian wines: Cannonau.

Currently production stands at 60,000 bottles divided into 6 different products.





Mattariga

VERMENTINO DI SARDEGNA
Denominazione di Origine Controllata



Obtained from 100% Vermentino grapes cultivated on calcareous soil, on hills at 250 meter a.s.l., with good temperature excursion, which helps to preserve aroma. Low yields per hectare and careful winemaking produce good concentration. It has a fine and delicate scent, and a well-balanced and intense taste.



Vermentino 100%



20 year old vineyards in a hilly area at 250 m. a.s.l. on calcareous soil



Serve at 10° C



Cagnulari

ISOLA DEI NURAGHI
Indicazione Geografica Tipica



Obtained exclusively from Cagnulari grapes cultivated on the hills of Usini at 250 meter a.s.l. Deep ruby red in colour, with deep purple tones. Intense aromas of red fruit, tobacco and spices with Mediterranean scrub. Rich and enveloping to the taste, pleasantly tannic, soft and persistent, which has always been the husband of traditional Sardinian cuisine.



Cagnulari 100%



20 year old vineyards in a hilly area at 250 m. a.s.l. on calcareous soil



Serve at 16/18° C





Gemmanera

CANNONAU DI SARDEGNA
Denominazione di Origine Controllata



Our territorial interpretation of the cannonau which finds its origin in clayey limestone soils rich in skeleton. I live the ruby red color, fresh and fruity aromas reminiscent of morello cherry and blackberry enriched with precious notes of Mediterranean scrub. Vibrant entry in the mouth characterized by a fresh acidity and good volume.



Cannonau 100%



20 year old vineyards in a hilly area
at 250 m. a.s.l. on calcareous soil



Serve at 16/18° C



Lugherra

ISOLA DEI NURAGHI
Indicazione Geografica Tipica



Obtained from Cagnulari grapes and a small percentage of native red berried grapes. Intense ruby red color. Of great olfactory impact with elegant aromas of wild red fruits and a light spicy note. Warm and soft but at the same time of great minerality, it gives the taste sensations of the past.



Cagnulari 90%
Autochthonous red grapes 10%



20 year old vineyards in a hilly area
at 250 m. a.s.l. on calcareous soil



Serve at 16/18° C





C'era una Volta

VERMENTINO DI SARDEGNA
Denominazione di Origine Controllata



C'era una Volta was created to give a concrete form to the quality of the Vermentino that this territory is able to express. The pleasant ethereal olfactory and the pleasant hints of chamomile and ripe yellow fruits are the preamble to the enveloping gustatory entrance characterized by a complex density of taste and a decisive persistence.



Vermentino 100%



20 year old vineyards in a hilly area
at 250 m. a.s.l. on calcareous soil



Serve at 12° C



Kentales

MOSCATO DI SARDEGNA PASSITO
Denominazione di Origine Controllata



Obtained from moscato grapes harvested late and subjected to a natural drying in the sun. Golden yellow color with a fine and persuasive bouquet. In the mouth it is full and generous with great freshness and harmony. Meditation wine, it goes well with blue cheeses and typical sweets of the Sardinian tradition.



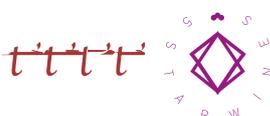
Moscato 100%



20 year old vineyards in a hilly area
at 250 m. a.s.l. on calcareous soil



Serve at 12° C





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