



PRODUCER PROFILE

Estate owned by: Franco and Giuseppe
Argiolas
Winemaker: Mariano Murru
Total acreage under vine: 600
Estate founded: 1938
Winery production: 48,000 Bottles
Region: Sardegna
Country: Italy

Argiolas Turriga 2016

WINE DESCRIPTION

Argiolas is the foremost wine estate on the island of Sardinia producing archetypal wines from native varietals. The winery was founded in 1938 by Antonio Argiolas and was the first on the island to pursue quality over quantity. Today, the Argiolas family is recognized as Sardinia's leading producer of wine. The vineyards of Argiolas are located in Serdiana in the Trexenta hills just north of the capital of Cagliari. Argiolas farms 600 acres of native Sardinian grapes including Nuragus, Monica, and Cannonau. Turriga is the benchmark red wine of Sardinia, conceived by the Argiolas Family and Giacomo Tachis. The impetus was to create a great Sardinian wine capable of long aging using only Sardinian varietals.

TASTING NOTES

Turriga is a powerful red wine that requires time in bottle to show its full complexity. Upon release, Turriga is densely packed with powerful tannins and tightly wound fruit, thus decanting is recommended. With time in bottle, Turriga reveals multiple layers of Mediterranean herbs, roasted coffee, spices, and licorice with a generous core of black and red fruit.

FOOD PAIRING

Cannonau (Garnacha) is known for giving full-flavored and full-bodied red wines and requires big flavors at the table. Grilled or stewed game, beef, or lamb are obvious pairings for this wine as are earthy vegetables such as roasted wild mushrooms. Turriga can also accompany cured meats or aged Pecorino cheese.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Isola dei Nuraghi IGT
Vineyard name:	The Turriga vineyard
Vineyard size:	15
Soil composition:	Calcareous and Rocky
Training method:	Gobelet
Elevation:	759 feet
Vines/acre:	2,200
Yield/acre:	1.6-2.0 tons
Exposure:	Southeastern
Year vineyard planted:	1970
Harvest time:	September
First vintage of this wine:	1988
Bottles produced of this wine:	48,000

WINEMAKING & AGING

Varietal composition:	85% Cannonau, 5% Carignano, 5% Bovale Sardo, 5% Malvasia Nera
Fermentation container:	Stainless steel tanks
Fermentation temperature:	82-86 °F
Maceration technique:	Racking
Length of maceration:	16-18 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Cement vats
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	20 months
Length of bottle aging:	12 months
Total SO ₂ :	140 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	5.4
Residual sugar:	0.41 g/L
Acidity:	5.4 g/L
Dry extract:	38.9 g/L