



PRODUCER PROFILE

Estate owned by: Franco and Giuseppe
Argiolas
Winemaker: Mariano Murru
Total acreage under vine: 600
Estate founded: 1938
Winery production: 38,000 Bottles
Region: Sardegna
Country: Italy

Argiolas Cardanera 2017

WINE DESCRIPTION

Carignano Del Sulcis was introduced as a DOC in 1977 and the wine can only be a red or rose made from the Carignano (Carignan) grape. Sulcis is a coastal zone that includes the island of Sant'Antioco as well as the areas around Sant'Antioco. This region is in the south of Sardinia, close to the sea, which provides cooling breezes for Sardinia's southernmost vines. The soils in Argiolas' vineyards are soil, sand, and clay. They are only 500 meters from the sea, making this a particularly windy location, which helps mature the grapes. Argiolas uses no irrigation for this vineyard. The water content is comprised of sea salt and humidity.

Harvesting is performed when the grapes are ripe, providing freshness and softness typical of a young Carignano. The freshness gives way to balanced tannins.

TASTING NOTES

The wine is brilliant ruby red with an intense perfume with notes of wild "macchia Mediterranea" and fresh red fruit. On the palate, the wine is fresh and savory with fine and balanced tannins.

FOOD PAIRING

First courses with meat-based condiments such as lasagna or pasta with dumplings (ravioli), poultry and roast meats. medium seasoning cheeses.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Carignano Del Sulcis DOC
Vineyard name:	Sulcis area
Vineyard size:	13,500
Soil composition:	Sand
Training method:	Low-trained
Elevation:	1 feet
Vines/acre:	6000/2470
Yield/acre:	6.5 tons
Exposure:	Southeastern
Year vineyard planted:	2001
Harvest time:	september
First vintage of this wine:	2016
Bottles produced of this wine:	38,000
Average Wine Age:	18

WINEMAKING & AGING

Varietal composition:	100% Carignano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	80 °F
Maceration technique:	Pumpovers
Length of maceration:	15 days
Malolactic fermentation:	Full
Type of aging container:	Cement vats
Size of aging container:	30.000 lt
Age of aging container:	Two years
Length of aging before bottling:	6 month
Length of bottle aging:	40 days
Time on its skins:	15/18 days
Total SO2:	26 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.9
Residual sugar:	0.6 g/L
Acidity:	5.3 g/L
Dry extract:	305 g/L