



PRODUCER PROFILE

Estate owned by: Franco and Giuseppe
Argiolas
Winemaker: Mariano Murru
Total acreage under vine: 600
Estate founded: 1938
Winery production: 200,000 Bottles
Region: Sardegna
Country: Italy

Argiolas Costamolino 2006

WINE DESCRIPTION

Made from 90% Vermentino and 10% of other Sardinian grapes grown in the Costamolino vineyard, at an elevation of 625 feet. The grapes were harvested in September and vinified in temperature controlled stainless steel tanks. Malolactic fermentation was partially carried out, allowing for greater elegance without sacrificing the typical freshness of Vermentino.

TASTING NOTES

Costamolino is straw yellow in color with green highlights and an intense yet delicate bouquet that displays distinct characteristics for the variety. Supple aromas of citrus, pineapple, tropical fruits and honey are wonderfully supported by a zesty acidit

FOOD PAIRING

Delicate and pleasantly refreshing on the palate, Costamolino is the wine of choice for many dishes, from fish antipasti and pastas to vegetables terrine, salads, white meat casseroles, and risotto. Delicious with Asian food and sushi.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Vermentino di Sardegna DOC
Vineyard name:	The Costamolino vineyard
Vineyard size:	197
Soil composition:	Clay
Training method:	Spalliera
Elevation:	625 feet
Vines/acre:	1,618
Exposure:	Southeastern
Year vineyard planted:	1990
Harvest time:	September
First vintage of this wine:	1989
Bottles produced of this wine:	200,000

WINEMAKING & AGING

Varietal composition:	90% Vermentino and 10% other local grapes
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	18-20 days
Fermentation temperature:	60-64 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	4-5 months
Length of bottle aging:	Minimal

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.4
Residual sugar:	2.6 g/L
Acidity:	4.6 g/L
Dry extract:	22.8 g/L