

ARGIOLAS



PRODUCER PROFILE

Estate owned by: Franco and Giuseppe Argiolas
Winemaker: Mariano Murru
Total acreage under vine: 600
Estate founded: 1938
Winery production: 400,000 Bottles
Region: Sardegna
Country: Italy

Argiolas Costera 2016

WINE DESCRIPTION

Argiolas is the foremost wine estate on the island of Sardinia producing archetypal wines from native varieties. 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.

Costera, a name referring to hills, is made from Cannonau (Garnacha or Grenache). It is the workhorse red grape of Sardinia where it is likely to have arrived centuries ago from Spain, although an alternative theory suggests that Cannonau originated in Sardinia. In either case, Cannonau is well-adapted to the warm Sardinian climate and gives a deeply-colored, full-bodied red wine.

TASTING NOTES

Costera shows the typicity of the Cannonau grape with flavors of very ripe strawberries, black cherries, herbs, and spices. The warmth and intense sunlight of southern Sardinia can be seen and felt in the wine with unexpectedly deep color and fullness on the palate. French oak barriques provide rounded tannins and flavors of vanilla.

FOOD PAIRING

Meat cooked over an open flame is an artform in Sardinia and specialties such as spit-roasted suckling pig or lamb seem perfect for the rich and complex flavors of Cannonau.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Cannonau di Sardegna DOC
Vineyard name:	The Costera vineyard
Vineyard size:	88
Soil composition:	Pebbly, Calcareous Clay-Loam
Training method:	Guyot Gobelet
Elevation:	725 feet
Vines/acre:	2,200
Yield/acre:	2.0-2.4 tons
Exposure:	Southeastern
Year vineyard planted:	1975-1980
Harvest time:	October
First vintage of this wine:	1990
Bottles produced of this wine:	400,000

WINEMAKING & AGING

Varietal composition:	90% Cannonau, 5% Bovale Sardo, 5% Carignano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	3-4 weeks days
Fermentation temperature:	73 °F
Maceration technique:	Cold Soak Maceration and Racking
Length of maceration:	2 days cool maceration prior to 3-4 week fermentation days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Cement vats
Size of aging container:	225 L (Barriques)
Age of aging container:	Two years (Barriques)
Type of oak:	French
Length of aging before bottling:	8-10 months (Barriques) and 5 months (Cement vats)
Length of bottle aging:	1 month