



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 2011

WINE DESCRIPTION

Made from Cannonau, Carignano, and Bovale Sardo grapes grown in the loose, calcareous soils of the Costera vineyard, this wine embodies the true idea of Sardinian terroir. It is effusive yet deep with a long finish and incredible drinkability. Its maturation period is balanced between barriques and cement vats in order to preserve the fresh, fruit-forward aromas while adding subtle complexity.

TASTING NOTES

Ruby-red in color, aromas of ripe black cherries and tree fruits complement undertones of pepper and licorice. On the palate, a full body and velvety tannins make for excellent texture and ageworthiness.

FOOD PAIRING

Pair this wine with roasted beef, lamb cooked with rosemary, filet mignon, and rustic cheeses.

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, and 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

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.8
Residual sugar:	1.2 g/L
Acidity:	5 g/L
Dry extract:	34 g/L