



## PRODUCER PROFILE

Estate owned by: Franco and Giuseppe  
Argiolas  
Winemaker: Mariano Murru  
Total acreage under vine: 600  
Estate founded: 1938  
Winery production: 5,000,000 Bottles  
Region: Sardegna  
Country: Italy

## Argiolas Costera 2008

### WINE DESCRIPTION

Made from 90% Cannonau, 5% Bovale, and 5% Carignano grown in the Costera vineyard. In order to achieve greater color extraction and flavor concentration, the juice is macerated with the skins for 13-15 days. The wine is aged in French barriques for six months prior to bottling.

### TASTING NOTES

The intense, ruby red color of this wine tends toward orange with age. The full bouquet of sweet black cherry, pepper, and licorice is typical of the Cannonau grape. Warm and full bodied on the palate with excellent texture, ripe fruit flavors and pleasant tannins.

### FOOD PAIRING

Costera is an excellent food wine that is best enjoyed with roast beef with herbs, filet mignon, stews and sharp cheeses.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Cannonau di Sardegna DOC
Vineyard name:	The Costera vineyard
Vineyard size:	61
Soil composition:	Clay and limestone
Training method:	Alberello
Elevation:	720 feet
Vines/acre:	2,400
Yield/acre:	3 tons
Exposure:	Southeastern
Year vineyard planted:	1989
Harvest time:	October
First vintage of this wine:	1989
Bottles produced of this wine:	5,000,000

### WINEMAKING & AGING

Varietal composition:	90% Cannonau, 5% Bovale Sardo and 5% Carignano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	13-15 days
Fermentation temperature:	85-89 °F
Maceration technique:	Delestage
Type of aging container:	Barriques
Size of aging container:	225 L
Type of oak:	French oak
Length of aging before bottling:	6 months
Length of bottle aging:	Minimal

### ANALYTICAL DATA

Alcohol:	14%
pH level:	3.9
Residual sugar:	2.6 g/L
Acidity:	5 g/L
Dry extract:	34.5 g/L