

Argiolas Is Argiolas 2018

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.

Sardinia is the second-largest island in the Mediterranean and lies roughly 190 miles west of Italy's mainland. The vineyards of Argiolas are located in Serdiana in the Trexenta hills just north of the capital of Cagliari. Argiolas farms 600 acres of native Sardinian grapes including Nuragus, Monica, and Cannonau.

Is Argiolas is a selection of 100% Vermentino from the oldest vineyards of the Argiolas estate. The grapes are harvested later than the Costamolino Vermentino to obtain fuller body and riper fruit flavors and aged 6-8 months on the lees. The wine is vinified entirely in stainless steel tanks to retain freshness and vibrancy.

TASTING NOTES

Is Argiolas shows a ripe, almost tropical-fruit profile that reflects longer ripening on the vine. Aromas and flavors of fully ripe apricots and peaches are accented by notes of melon, almond, and honey. Bright acidity provides succulence on the palate to an otherwise richer expression of Vermentino.

FOOD PAIRING

The richness of Is Argiolas calls for richer flavors on the table. Antipasti of steamed artichokes or ricotta filled squash blossoms would be ideal pairings. The ample weight and texture of Is Argiolas also makes it an easy match for pasta such as seafood risotto or ravioli stuffed with potato and mint.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Vermentino di Sardegna DOC
Vineyard name:	Selegas
Soil composition:	Calcareous and Clay-Loam
Training method:	Guyot
Elevation:	560 feet
Vines/acre:	2,200
Yield/acre:	2.4-2.8 tons
Exposure:	Southeastern
Year vineyard planted:	1980
Harvest time:	September
First vintage of this wine:	2004
Bottles produced of this wine:	120,000

WINEMAKING & AGING

Varietal composition:	100% Vermentino
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	25-30 days
Fermentation temperature:	61-63 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	5-6 months
Length of bottle aging:	1-3 months



PRODUCER PROFILE

Estate owned by: Franco and Giuseppe
Argiolas
Winemaker: Mariano Murru
Total acreage under vine: 600
Estate founded: 1938
Winery production: 120,000 Bottles
Region: Sardegna
Country: Italy