



## PRODUCER PROFILE

Estate owned by: Franco and Giuseppe Argiolas  
Winemaker: Mariano Murru  
Total acreage under vine: 600  
Estate founded: 1938  
Winery production: 30,000 Bottles  
Region: Sardegna  
Country: Italy

## Argiolas Is Solinas Riserva 2015

### WINE DESCRIPTION

Located in the area of Sulcis, sub-area called Is Solinas distance from the sea 50 mt. sand soil, phylloxera free vineyard.

No irrigation, only salt sea humidity gives the water resource for this vines.

### HARVESTING

Performed when the grapes are fully ripe, almost over-ripe, to obtain tannins with the mellowness and softness typical of Carignano.

### VINIFICATION TECHNIQUE

Fermentation and maceration in conditions of controlled temperature, for an average period of 10-12 days. Transfer to cement tanks, malolactic fermentation.

Subsequent transfer to barriques.

Twelve months in barriques. Stored in the bottle for at least 6 months

### TASTING NOTES

Colour: ruby red with violet tinges.

Nose: intense, persistent perfume with clear notes of ripe fruit and jam.

Palate: full, harmonious and warm, with persistent fruity notes.

### FOOD PAIRING

Well-dressed first courses, grilled ventresca tuna, roast suckling pig and kid, well matured cheeses.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Carignano del Sulcis DOC
Vineyard name:	Is Solinas
Vineyard size:	9,500
Soil composition:	Sand
Training method:	Low-trained
Elevation:	1 feet
Vines/acre:	6000/2740
Yield/acre:	4.5 tons
Exposure:	Southwestern
Year vineyard planted:	1997
Harvest time:	end of september
First vintage of this wine:	2014
Bottles produced of this wine:	30,000
Average Wine Age:	30

### WINEMAKING & AGING

Varietal composition:	100% Carignano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	80 °F
Maceration technique:	Battonage and Punchdown
Length of maceration:	20 days
Malolactic fermentation:	Full
Type of aging container:	Barriques and Cement vats
Size of aging container:	225
Age of aging container:	Three years
Type of oak:	French
Length of aging before bottling:	1 year
Length of bottle aging:	7 month
Time on its skins:	10 days

### ANALYTICAL DATA

Alcohol:	14.5%
----------	-------