



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 2014

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. 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
Total SO ₂ :	26 mg/L

ANALYTICAL DATA

Alcohol:	14.7%
pH level:	3.9
Residual sugar:	0.7 g/L
Acidity:	5.4 g/L
Dry extract:	33.2 g/L