



## 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

## Argiolas Serra Lori 2015

### WINE DESCRIPTION

Argiolas is the foremost wine estate on the island of Sardinia producing archetypal wines from native varietals. 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.

Serra Lori is a dry rosato blended from Cannonau, Monica, Carignano, and Bovale Sardo, four red grape varietals that typify Sardinian viticulture. The grapes spend 3 to 4 hours macerating on their skins resulting in a lively pink color. Serra Lori is vinified entirely in stainless-steel tanks.

### TASTING NOTES

This rosato is composed of four Sardinian grapes that are ideally suited to rosé styles. Cannonau (Garnacha) and Monica lend strawberry fruitiness, while Carignano and Bovale Sardo bring freshness and aroma. Serra Lori is juicy, vibrant, and full of red-berry flavor, offering refreshment and the perfect accompaniment to the summer table.

### FOOD PAIRING

Serra Lori can easily be paired with all kinds of outdoor cooking. The wine's acidity works well with salads dressed with vinaigrette or vegetables drizzled with olive oil. Branzino, chicken, or pork cooked over a charcoal fire pair nicely and the medium weight of this wine can even stand up to burgers or lamb.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Isola dei Nuraghi IGT
Vineyard name:	The Guamaggiore and S'elegas vineyards
Soil composition:	Calcareous, Silt, and Clay-Loam
Training method:	Guyot
Elevation:	750 feet
Vines/acre:	2,200
Yield/acre:	2.4-3.2 tons
Exposure:	Southeastern / Southwestern
Year vineyard planted:	1980-1990
Harvest time:	September
First vintage of this wine:	1991
Bottles produced of this wine:	120,000

### WINEMAKING & AGING

Varietal composition:	50% Cannonau, 25% Monica, 20% Carignano, 5% Bovale
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	18 days
Fermentation temperature:	61-63 °F
Length of maceration:	6 hours days
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3-4 months
Length of bottle aging:	1 month