



PRODUCER PROFILE

Estate owned by: Franco and Giuseppe
Argiolas
Winemaker: Mariano Murru
Total acreage under vine: 600
Estate founded: 1938
Winery production: 40,000 Bottles
Region: Sardegna
Country: Italy

Argiolas Turriga 2001

WINE DESCRIPTION

This legendary red was created by the brothers Franco and Giuseppe Argiolas with the support of renowned enologist Giacomo Tachis. A muscular yet elegant blend of 85% Cannonau and 15% Malvasia Nera, Carignano and Bovale Sardo grown in the Turriga vineyard and macerated for 16-18 days in temperature controlled stainless steel tanks to fully extract tannins, flavors and color. After fermentation, Turriga is aged in barriques for 18-24 months, allowing for an austere, yet elegant and rich body.

TASTING NOTES

Turriga offers a unique combination of fruit and spice aromas, including plum jam, cherry, rosemary, lavender, tobacco, and hints of eucalyptus. On the palate, Turriga is powerful, supple and round with a massive structure beautifully framed by fine-grain

FOOD PAIRING

Pair this wine with roasted duck, pork or beef. Also works well with rich sauces, such as mole sauce, or sharp, aged cheeses.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Isola dei Nuraghi IGT
Vineyard name:	The Turriga vineyard
Vineyard size:	15
Soil composition:	Limestone
Training method:	Alberello
Elevation:	750-1,148 feet
Vines/acre:	2,428
Exposure:	Southeastern
Year vineyard planted:	1975
Harvest time:	October
First vintage of this wine:	1988
Bottles produced of this wine:	40,000

WINEMAKING & AGING

Varietal composition:	85% Cannonau, 5% Carignano, 5% Bovale Sardo and 5% Malvasia Nera
Fermentation container:	Stainless steel tanks
Fermentation temperature:	82-86 °F
Length of maceration:	16-18 days
Type of aging container:	Barrique
Length of aging before bottling:	18-24 months
Length of bottle aging:	24 months

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.8
Residual sugar:	0.9 g/L
Acidity:	5.5 g/L
Dry extract:	38.4 g/L