



PRODUCER PROFILE

Estate owned by: Franco and Giuseppe
Argiolas
Winemaker: Mariano Murru
Total acreage under vine: 600
Estate founded: 1938
Region: Sardegna
Country: Italy

Argiolas Turriga 1991

WINE DESCRIPTION

Over many generations, the Argiolas family has worked diligently to become the leader in Sardinian enology. In many ways, Turriga embodies the fulfillment of this goal. Made from 85% Cannonau, with 5% each of Carignano, Bovale Sardo and Malvasia Nera, all meticulously hand-harvested from the Turriga estate in the countryside of Selegas-Piscina Trigus. This wine is the flagship red of the Argiolas estate.

TASTING NOTES

Rich garnet in color, Argiolas Turriga offers notes of crushed blueberries, black cherries, bittersweet chocolate, tobacco, roasted coffee and Mediterranean herbs. On the palate, this hearty red is concentrated, yet refined and elegant, framed by ripe, firm tannins and is full-bodied with a velvety mouth-feel.

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:	1155 feet
Vines/acre:	2,200
Yield/acre:	3.2 tons
Exposure:	Southeastern
Year vineyard planted:	1975
Harvest time:	September-October
First vintage of this wine:	1988

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
Maceration technique:	Delestage
Length of maceration:	16-18 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and concrete
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	French oak
Length of aging before bottling:	24 months
Length of bottle aging:	12 months