



Argiolas Senes Riserva 2016

WINE DESCRIPTION

The introduction of "Senes" Cannonau di Sardegna DOC Riserva serves the Argiolas family as an homage to the winery's patriarch, Antonio Argiolas, who's 102 years were largely dedicated to cultivating the indigenous varieties of his island.

The vines for "Senes" grow in the Costera estate, which is located in the Siurgus Donigala area to the north of Cagliari in southern Sardegna.

"Senes" is vinified in Stainless Steel tanks before being transferred to fiberglass-lined Concrete where the wine undergoes malolactic fermentation. A full year of ageing in barriques is followed by an additional 12 months' refinement in bottle.

TASTING NOTES

"Senes" Cannonau Riserva is deep purple in appearance. The wine is both structured (with firm acid and ripe tannins) and soft/velvety at the same time. Rich aromas of sweet blackberry and prune mingle with Mediterranean herbs and sweet cooking spices like cinnamon and nutmeg. Persistence of flavor throughout the finish underscores the high quality of this limited production wine.

FOOD PAIRING

The suppleness and warmth of "Senes" predisposition the wine to work well with hearty fare like stews and braised or roasted meat-based dishes.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Cannonau di Sardegna DOC
Vineyard name:	The Costera Estate
Soil composition:	Calcareous, Clay, and Gravel
Training method:	VSP
Exposure:	Various

WINEMAKING & AGING

Varietal composition:	100% Cannonau
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12-15 days
Fermentation temperature:	77-82 °F
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225L
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	12 months

PRODUCER PROFILE

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