



PRODUCER PROFILE

Estate owned by: Franco and Giuseppe Argiolas
 Winemaker: Mariano Murru
 Total acreage under vine: 600
 Estate founded: 1938
 Winery production: 38,000 Bottles
 Region: Sardegna
 Country: Italy

Argiolas Cardanera 2018

WINE DESCRIPTION

The vineyard is very close to the sea side, in the south of Sardinia. Soils in the vineyard are a combination of sand and clay. There is no irrigation, but humidity from the sea keeps the vineyard hydrated. The strong sea breeze keeps the air circulating throughout the grapes.

Harvesting occurs when the grapes reach ultimate ripeness, to obtain balanced tannins with the freshness's and softness typical for young style of carignano.

Fermentation and maceration occur at a controlled temperature, for an average period of 12-15 days. The wine is then transferred to cement tanks, where malolactic fermentation occurs.

TASTING NOTES

Color: ruby red. Nose: intense, perfume with notes of wild "macchia Mediterranea" smells and fresh red fruit. Palate: fresh, savory, balanced. with a fine and balanced tannins.

FOOD PAIRING

First courses with meat-based condiments such as lasagna or pasta with dumplings (ravioli), poultry and roast meats. medium seasoning cheeses.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Carignano Del Sulcis DOC
Vineyard name:	Sulcis area
Vineyard size:	13,500
Soil composition:	Sand
Training method:	Low-trained
Elevation:	1 feet
Vines/acre:	6000/2470
Yield/acre:	6.5 tons
Exposure:	Southeastern
Year vineyard planted:	2001
Harvest time:	september
First vintage of this wine:	2016
Bottles produced of this wine:	38,000
Average Wine Age:	18

WINEMAKING & AGING

Varietal composition:	100% Carignano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	80 °F
Maceration technique:	Pumpovers
Length of maceration:	15 days
Malolactic fermentation:	Full
Type of aging container:	Cement vats
Size of aging container:	30.000 lt
Age of aging container:	Two years
Length of aging before bottling:	6 month
Length of bottle aging:	40 days
Time on its skins:	15/18 days
Total SO2:	26 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.9
Residual sugar:	0.6 g/L
Acidity:	5.3 g/L
Dry extract:	305 g/L