



## PRODUCER PROFILE

Estate owned by: Franco and Giuseppe  
Argiolas  
Winemaker: Mariano Murru  
Total acreage under vine: 600  
Estate founded: 1938  
Winery production: 56,000 Bottles  
Region: Sardegna  
Country: Italy

## Argiolas Korem 2017

### WINE DESCRIPTION

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

Korem is a blend of Bovale Sardo, Carignano, and Cannonau, three red grapes with origins in Spain that typify Sardinian viticulture. The wine is a more elegant counterpart to Turriga thanks to the aromatic Bovale Sardo. The label is that of an Ancient Greek coin found in the vineyards of the Argiolas property.

### TASTING NOTES

Bovale Sardo (Graciano) is an underrated grape that has been making a comeback in its native Rioja. Korem blends the low-yielding and deeply-colored Bovale Sardo for aroma and acidity, with Carignano for tannin, and Cannonau for fruit and body to achieve an elegant wine of layered complexity.

### FOOD PAIRING

Korem is a wine for refined cookery and unique occasions. In Sardinia, celebrations are often accompanied by spit-roasted meats such as suckling pig, lamb, or kid. Korem is perfect for such occasions which might include antipasti and pastas like semolina gnocchi topped with basil and pecorino, or ravioli stuffed with chard and ricotta.

## VINEYARD & PRODUCTION INFO

Production area/appellation:	Isola dei Nuraghi IGT
Vineyard size:	225
Soil composition:	Stony and Calcareous Clay-Loam
Training method:	Gobelet Spur-pruned Guyot
Elevation:	760-825 feet
Vines/acre:	2,200
Yield/acre:	2.4 tons
Exposure:	Southeastern
Year vineyard planted:	1980
Harvest time:	September
First vintage of this wine:	1997
Bottles produced of this wine:	56,000

## WINEMAKING & AGING

Varietal composition:	85% Bovale, 10% Carignano, 5% Cannonau
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15-16 days
Fermentation temperature:	82-86 °F
Maceration technique:	Racking
Length of maceration:	14-28 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Cement vats
Size of aging container:	225 L
Age of aging container:	New-One year
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	6 months
Total SO <sub>2</sub> :	138 mg/L

## ANALYTICAL DATA

Alcohol:	14.5%
pH level:	5.6
Residual sugar:	0.36 g/L
Dry extract:	37 g/L