



PRODUCER PROFILE

Estate owned by: Franco and Giuseppe Argiolas
 Winemaker: Mariano Murru
 Total acreage under vine: 600
 Estate founded: 1938
 Winery production: 32,000 Bottles
 Region: Sardegna
 Country: Italy

Argiolas Is Solinas Riserva 2017

WINE DESCRIPTION

Carignano Del Sulcis was introduced as a DOC in 1977 and the wine can only be a red or rose made from the Carignano (Carignan) grape. Sulcis is a coastal zone that includes the island of Sant'Antioco as well as the areas around Sant'Antioco. This region is in the south of Sardinia, close to the sea, which provides cooling breezes for Sardinia's southernmost vines.

The sandy soils of the Is Solinas sub-area in the Sulcis vineyard are only 50 meters from the sea. Additionally, the vineyard is phylloxera-free.

Argiolas uses no irrigation for this vineyard. The water content is comprised of sea salt and humidity.

Harvesting is performed when the grapes are fully ripe, almost over-ripe, to create soft tannins.

Fermentation and maceration under controlled temperature for an average period of 10-12 days. The wine is then put in cement tanks, undergoes malolactic fermentation, and is transferred to barriques for 12 months. The wine is aged in bottles for another two months. The wine is aged in bottles for another 6 months.

TASTING NOTES

The wine is ruby red with a violet hue. On the nose, the wine has an intense, persistent perfume with notes of ripe fruit and jam. On the palate, the wine is harmonious, full, and warm, with fruity notes.

FOOD PAIRING

Well-dressed first courses, grilled ventresca tuna, roast suckling pig and kid, well matured cheeses.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Carignano del Sulcis DOC
Vineyard name:	Is Solinas
Vineyard size:	9,500
Soil composition:	Sand
Training method:	Low-trained
Elevation:	1 feet
Vines/acre:	6000/2740
Yield/acre:	4.5 tons
Exposure:	Southwestern
Year vineyard planted:	1997
Harvest time:	end of september
First vintage of this wine:	2014
Bottles produced of this wine:	32,000
Average Wine Age:	30

WINEMAKING & AGING

Varietal composition:	100% Carignano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	80 °F
Maceration technique:	Battonage and Punchdown
Length of maceration:	20 days
Malolactic fermentation:	Full
Type of aging container:	Barriques and Cement vats
Size of aging container:	225
Age of aging container:	Three years
Type of oak:	French
Length of aging before bottling:	1 year
Length of bottle aging:	7 month
Time on its skins:	10 days
Total SO ₂ :	132 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.6
Residual sugar:	0.41 g/L
Acidity:	5.1 g/L
Dry extract:	35.5 g/L