

COSTERA.

Cannonau di Sardegna DOC

CLASSIFICATION

Red Wine - DOC

PRODUCTION AREA

Producer-owned vineyards in the Costera region of Siurgus Donigala, Sarais and Angialis areas, approximately 220 metres above sea level.

SOIL COMPOSITION

The structure is good and the presence of chalk and clay is satisfactory. The area is firm but with a tendency to looseness. Small and medium pebbles are present and the depth of soil is noteworthy: this favours rooting in the plants' search for water which is all too often lacking in the upper and intermediate strata.

GRAPE VARIETIES

Cannonau for approximately 92% with small percentages of Carignano and Bovale sardo; yield per annum per vine-stock: approximately 2 kg.

CLIMATE

Typically Mediterranean with mild winters, low rainfall and very hot, well-ventilated summers.

HARVESTING

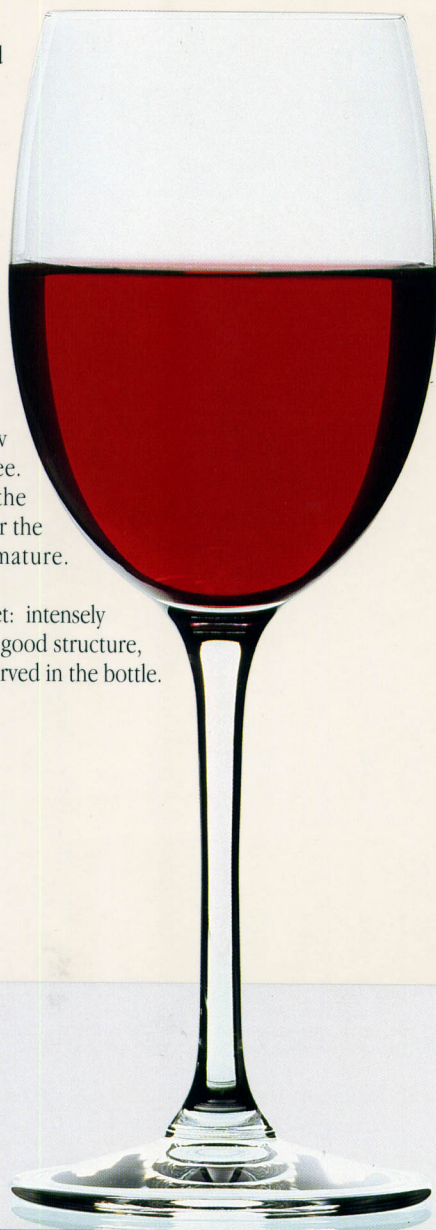
Carried out manually during the early morning hours by expert personnel who perform initial rigorous selection.

VINIFICATION

After a further process of selection, the grapes are cooled and after pressing are kept during fermentation at a temperature ranging from 26 to 32° C. Maceration lasts approximately 12 - 15 days, with brief but frequent remontage in order to ensure balanced extraction of tannins. Malo-lactic fermentation occurs spontaneously and in a short time thanks to the favourable pH and the low content of malic acid of the grapes which have matured to a perfect degree. Cannonau is stored in tanks and traditional vats with various passages. In the maturation phase, temperature is maintained at between 14 and 16° C. After the correct period of maturation in wood, the wine is bottled and left to mature.

TASTING NOTE

Colour: intense ruby red tending to purple, due to its period of ageing. Bouquet: intensely perfumed, typical of Cannonau. Palate: rich, well-rounded, satisfying, with a good structure, characteristic in its unmistakable bouquet - this wine is long-lived if well preserved in the bottle.



ARGIOLAS