

Argiolas Costamolino 2020

WINE DESCRIPTION

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

Costamolino, named for the area, is made from Vermentino, an aromatic white grape variety that thrives in the Mediterranean climate of Sardinia. The grapes are harvested in August and September and vinified in stainless-steel tanks to retain acidity. A small percentage sees malolactic fermentation to give the wine roundness and texture.

TASTING NOTES

Vermentino often shows the fragrance of macchia, the mix of evergreen shrubs and herbs that typifies the Sardinian landscape. Costamolino hints at aromas of pine and mint coupled with ripe stone fruit and sweet citrus. The palate is at once vibrant and textural and finishes with lingering acidity.

FOOD PAIRING

Costamolino is produced with the Mediterranean table in mind. The wine's lemony acidity will accent rock lobster or squid but carries enough weight to work with spaghetti topped with bottarga or a bowl of brothy clams and fregola. Vermentino's herbal flavor can also highlight vegetables such as fava beans or fennel.

VINEYARD & PRODUCTION INFO

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|--------------------------------|----------------------------|
| Production area/appellation: | Vermentino di Sardegna DOC |
| Soil composition: | Silty-Loam |
| Training method: | Guyot |
| Elevation: | 625 feet |
| Vines/acre: | 2,200 |
| Yield/acre: | 3.2 tons |
| Exposure: | Southeastern / Southern |
| Year vineyard planted: | 1980-1990 |
| Harvest time: | September |
| First vintage of this wine: | 1989 |
| Bottles produced of this wine: | 750,000 |

WINEMAKING & AGING

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|-----------------------------------|-----------------------|
| Varietal composition: | 100% Vermentino |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 20-30 days |
| Fermentation temperature: | 59 °F |
| Type of aging container: | Stainless steel tanks |
| Length of aging before bottling: | 3-4 months |
| Length of bottle aging: | 1-3 months |
| Total SO ₂ : | 150 mg/L |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 13.5% |
| pH level: | 3.49 |
| Residual sugar: | 1.11 g/L |
| Acidity: | 5.4 g/L |
| Dry extract: | 22 g/L |



PRODUCER PROFILE

Estate owned by: Franco and Giuseppe
Argiolas
Winemaker: Mariano Murru
Total acreage under vine: 600
Estate founded: 1938
Winery production: 750,000 Bottles
Region: Sardegna
Country: Italy