



Turriga

“ Thus did the depth of Cannonau find a new melody, lasting through time. ”
(La Repubblica)

CLASSIFICATION	_____	IGT (Typical Geographical Indication) red Isola dei Nuraghi.
PLACE OF ORIGIN	_____	Turriga estate in the countryside of Selegas-Piscina Trigus, 230 metres above sea level.
SOIL	_____	Medium limestone composition, some pebbles and stones, loose rocky layers.
GRAPE VARIETIES	_____	Cannonau, Carignano, Bovale Sardo, Malvasia Nera.
CLIMATE		Mediterranean, mild winters, limited rainfall, very hot and windy summers.
HARVESTING	_____	By hand, in the early morning.
VINIFICATION TECHNIQUE	_____	Painstaking selection of the grapes. Fermentation at controlled temperature 28-32°C. Maceration for about 16-18 days with good use of the delestage technique.
AGING	_____	18-24 months in new French oak barrels.
REFINING	_____	For 12-14 months in the bottle.
TASTING NOTES	_____	Colour: intense ruby red. Nose: rich, complex bouquet. Palate: very well structured, balanced, fine and persistent. Very smooth.
FOOD MATCHES		Stewed boar, furred game, spicy red meats, mature Sardinian pecorino cheese.
SIZE	_____	0.75 lt, 1.5 lt, 3 lt

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1998 VINTAGE

This was a year marked by late growth in the early phases of development, caused by heavy autumn and winter rains and low temperatures in the same period. The spring was damp and the summer warm, a situation which re-balanced growth and the formation of the grape bunches. Overall, a good year as to ripening and balance of the various components of the grapes.

2004 VINTAGE

The frequent Spring rainfall allowed for a healthy growth of the vines and also accumulated sufficient water reserves in the ground to face the summer season. The regular growth cycle, favorite a constant accumulation of nutrients substances on the soil and an excellent balance of the component who built the grape and polyphenols and anthocyanin to achieve important color. A well structures wine with a great potential of aging.

2007 VINTAGE

The year 2007 saw a very mild winter with little rain, concentrated in a few months. The mild spring allowed for excellent vegetative development, leading to a slightly earlier flowering period. Overall, rainfall was very low, even lower than in the previous year, which had also been below the climatic average. For Sardinia, this was a dry year, almost comparable to the dry spell of the 1990s. Careful vineyard management and the optimisation of harvesting times have allowed us to obtain an excellent, high-quality wine.

2013 VINTAGE

After a mild autumn, we had a winter with temperatures below average. January, February and March were characterized by high rainfall, the wettest in the last 50 years. Even the spring was rainy, bringing with it water reserves. From July onwards we had a great heat with beautiful hikes between night and day, that created the right conditions for a long maturation. The harvest was postponed for at least 10 days and the grapes were particularly healthy.

2011 VINTAGE

The autumn/winter season of 2010/2011 had rainier months than the average. This guaranteed accumulation of water in the soil ensuring optimum supplies of water for the spring, and hence guaranteeing excellent budding of the vines. The subsequent phases of plant growth, regular and not stressful, were supported by extremely low spring/summer rainfall and above average temperatures, all conditions which favoured regular growth of the grapes and the accumulation of ideal substances. The dry climate which warded off fungal diseases guaranteed excellent ripening of the grapes and hence an excellent vintage.

2015 VINTAGE

2015 was a good year. After a winter with abundant rainfall, the grapevines were able to "awaken" in the mild spring, with a good water reserve that favoured the plants' growth stages. This was followed by a warm and hot summer, mitigated by much welcome rains and lower temperatures in the second half of August. These climate conditions influenced positively the ripening of the grapes, allowing the accumulation of aromatic and polyphenolic substances and enabling the production of red wines with structure and character.



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