PORTOVINO

CARDEDU ‘ASTILI’ ROSSO SARDEGNA

WHY BE CURIOUS: Sergio Loi is a 4th generation traditional Sardinian producer, whose family winery from the early 900s has always practiced no chemical farming and minimum intervention in the cellar. The Cardedu [car-DAY-do] vineyards are located on the island’s sparsely populated Southeast, on crumbling granite soils near the coast, and schist in the ragged-dry hills and cliffs around Jerzu.

Astili is a field blend coferment that comes from Sergio’s oldest and highest altitude vineyard, perched just above the town of Cardedu on the slope of Mount Astili; it’s planted to Cannonau, Bovale Sardo / Muristeddu, Monica, and Pascale varietes.

In the mouth, Cannonau’s familiar red plum fruit and Monica’s herbal notes get charged with Bovale’s electric-acidity, and fractal tannins. Wild!

REGION: Sardegna
GROWING AREA: Mount Astili, Cardedu
FARMING: No synthetic chemical inputs- fungicides, pesticides or herbicides; hand harvest
VINEYARD: 2.23 Ha
ALTITUDE: 350 m / 1,150 ft
SOILS: *Scisto* (schiste)
VARIETIES: 50% Cannonau, 50% Bovale Sardo / Muristeddu, Monica, and Pascale
VINE AGE: 32 years old
VINE TRAINING: Low espalier
HARVEST DATE: August 20th
YEASTS: Native
FERMENTATION & ÉLEVAGE: All grapes are co-fermented for 12 days in 100 Hl stainless steel tanks. Raised for 6 months minimum in old cavernous cement tanks. Bottled unfined and unfiltered
MALOLACTIC FERMENTATION: Yes
SULPHUR: 20 mg/L added during the harvest and 20 mg/L added at the end of the vinification
ALCOHOL: 12.5%
ANNUAL PRODUCTION: 500 cases

IMPORTED BY: PORTOVINO PORTOVINOITALIANO.COM INFO@PORTOVINOITALIANO.COM