

Perdera IGT Isola dei Nuraghi 2008



Wine Description

A blend of 90% Monica, 5% Carignano and 5% Bovale Sardo grown in the Perdera vineyard. The grapes are harvested in early October and fermented in glass-lined cement tanks. After fermentation, the wine is aged in French oak barrels for five to six months in order to achieve extra elegance and consistent structure.

Tasting Notes

The intense ruby red color of this wine is typical of the Monica grape. Persistent aromas of ripened cherry, cassis, and black pepper carry through to the palate, and are followed by hints of chocolate and firm tannins. Very vibrant, rich and rustic. An excellent wine with spicy food, pasta with tomato or meat sauces, casseroles, and medium aged cheeses.

Vineyard Characteristics

Production area/name of vineyard:	The Perdera vineyard
Size of vineyard (acres):	74
Soil composition:	Clay and limestone
Training method:	Low trellis, alberello
Elevation (feet):	650
Vines/acre:	2,400
Yield/acre (tons):	3.2
Exposure:	Southwestern
Year vineyard planted:	1975-1980
Agronomist/Vineyard manager:	Giuseppe Argiolas

Producer Profile

Owned by: Francesco and Giuseppe Argiolas

Winemaker: Mariano Murru

Total acreage under vine: 575

Estate founded: 1937

Winery production total: 2,300,000

Region: Sardinia

Country: Italy



Winemaking & Aging

Varietal composition:	90% Monica, 5% Carignano and 5% Bovale Sardo
Harvest time:	October
First vintage of this wine:	1990
Number bottles produced of this wine:	250,000

Fermentation

Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation (days):	13-15
Fermentation temperature (°F):	85-89
Maceration technique:	Delestage

Aging

Aging container:	Barrel
Age of aging container:	6 months
Cooperage:	French oak
Length of aging before bottling:	6-8 months
Length of bottle aging:	Minimal

Analytical data

Alcohol:	13.5%
pH level:	3.9
Residual sugar (grams/liter):	2.6
Acidity (grams/liter):	5
Dry extract (grams/liter):	31

