

Costamolino Vermentino di Sardegna DOC 2008



### Wine Description

Made from 90% Vermentino and 10% of other Sardinian grapes grown in the Costamolino vineyard, at an elevation of 625 feet. The grapes were harvested in September and vinified in temperature controlled stainless steel tanks. Malolactic fermentation was partially carried out, allowing for greater elegance without sacrificing the typical freshness of Vermentino.

### Tasting Notes

Costamolino is straw yellow in color with green highlights and an intense yet delicate bouquet that displays distinct characteristics of the variety. Supple aromas of citrus, pineapple, tropical fruits and honey are wonderfully supported by a zesty acidity. Delicate and pleasantly refreshing on the palate, Costamolino is the wine of choice for many dishes, from fish antipasti and pastas to vegetables terrine, salads, white meat casseroles, and risotto. Delicious with Asian food and sushi.

### Vineyard Characteristics

Production area/name of vineyard:	The Costamolino vineyard
Size of vineyard (acres):	197
Soil composition:	clay
Training method:	spalliera
Elevation (feet):	625
Vines/acre:	1,618
Exposure:	Southeastern
Year vineyard planted:	1990
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% Vermentino and 10% other local grapes
Harvest time:	September
First vintage of this wine:	1989
Number bottles produced of this wine:	200,000

### Fermentation

Fermentation container:	stainless steel
Length of alcoholic fermentation (days):	18-20
Fermentation temperature (°F):	60-64
Length of maceration (days):	0

### Aging

Aging container:	Stainless steel tanks
Length of aging before bottling:	4-5 months
Length of bottle aging:	minimal

### Analytical data

Alcohol:	14.0%
pH level:	3.4
Residual sugar (grams/liter):	2.5
Acidity (grams/liter):	4.5
Dry extract (grams/liter):	22.8

