

Antonella Corda,
Cannonau di Sardegna 2021
Sardinia, Italy



Grape Varieties	90% Cannonau 10% Syrah
Winemaker	Antonella Corda
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.2g/L
Acidity	5.3g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Practising Organic, Vegan

PRODUCER

Antonella Corda, the granddaughter of the famed viticulturalist Antonio Argiolas, founded her winery in 2010 after finishing her masters in viticulture and winemaking at the prestigious Edmund Mach Foundation. Her approach blends a proud, century-old family tradition of winemaking with ambition and innovation. Antonio, who lived to the age of 104, left Antonella two of his prized vineyards, located around the village of Sordiana, a few kilometres north of Cagliari. The mild climate, water availability and the rich calcareous soils here give the wines a unique character and a signature freshness. Antonella follows a sustainable approach and the vineyards are farmed organically.

VINEYARDS

Fruit for this wine comes from the Mitza S'Ollastu vineyard located between the townships of Sordiana and Ussana to the north of Cagliari. The vineyard sits on the bed of an ancient river and its soil is a mixture of clay, loam, sand and pebbles. This soil ensures the perfect balance to give the wine a decisive character. Vines are trained using the Guyot system and are planted at a density of 4,545 vines per hectare.

VINTAGE

In Sardinia, the 2021 vintage started with mild winter temperatures and plenty of rain, which helped in filling the water reserve, ahead of the extreme heat in the summer. Spring arrived bringing some frost, fortunately causing only minor damages, and mostly affecting their regional white variety, Vermentino. A dry and hot summer followed, which eliminated the risk of disease. Generally, the harvest for Cannonau started between the end of August and the beginning of September.

VINIFICATION

The grapes were transported to the winery and destemmed. After a period of pre-fermentation maceration on the skins, they were gently pressed before undergoing fermentation in stainless-steel tanks. Pumping over was carried out using CO2 pressure, without the use of mechanical pumps. Most of the wine was then aged in stainless-steel vats, with around 10-15% aged in barriques for about six months.

TASTING NOTES

This wine shows the typical aroma profile of the Cannonau: aromas of cherries, raspberries and blackberries accompany more complex and delicate notes of roses and white pepper. The palate shows concentration and very delicate tannins with a spicy hint of white pepper on the finish.