

Antonella Corda,
Cannonau di Sardegna 2023
Sardinia, Italy



Grape Varieties	90% Cannonau 10% Syrah
Winemaker	Antonella Corda
Closure	Double Disk
ABV	15%
Residual Sugar	0.5g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Vegetarian, Vegan, Practising Organic

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

The Mitza S'Ollastu vineyard, located between the townships of Sordiana and Ussana, north of Cagliari, sits on the bed of an ancient river. The soils are a mixture of clay, loam, sand and pebbles, providing good balance and contributing to the wine's character. Vines are trained using the Guyot system and planted at a density of 4,545 vines per hectare.

VINTAGE

The 2023 growing season began with a mild and dry winter, which caused the vines to start developing early. Spring brought periods of intense precipitation which caused some concerns regarding disease development. Beneficial hot and dry weather arrived in July which gently slowed vegetative growth and provided the perfect conditions for even verasion. September remained dry and sunny which allowed the fruit to reach peak maturity in all vineyard parcels. The resulting fruit was of exceptional quality with highly concentrated flavours.

VINIFICATION

The grapes were transported to the winery and destemmed. Following a period of pre-fermentation maceration on the skins, they were gently pressed and fermented in stainless steel tanks. Pumping over was carried out using CO₂ pressure, without the use of mechanical pumps. Approximately 80– 90% of the wine was aged in stainless steel, with the remaining 10% aged in barriques.

TASTING NOTES

This wine shows a typical Cannonau aroma profile, with notes of cherry, raspberry and blackberry, alongside delicate hints of rose and white pepper. The palate is concentrated, with fine tannins and a subtle spicy note on the finish.