

Antonella Corda,  
**Vermentino di Sardegna 2024**  
Sardinia, Italy



Grape Varieties	<b>100% Vermentino</b>
Winemaker	<b>Antonella Corda</b>
Closure	<b>Synthetic Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.65g/L</b>
Acidity	<b>5.4g/L</b>
Wine pH	<b>3.32</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic</b>

## 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 Serdiana, 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 fruit for this wine comes from Antonio Argiolas (Antonella Corda's grandfather and Sardinian famed viticulturist) favourite vineyard: Mitza Manna. The seven hectare vineyard sits at 200 metres above sea level. The soil here is marly limestone and clay, which helps to maintain the freshness and delicate aromas of the Vermentino. Plants are trained with Guyot system and planted at a density of 4545 plants per hectare. Located just 20 kilometres from the Mediterranean sea, the vineyard benefits from cooling winds that keep the vines clean from fungal diseases.

## VINTAGE

The 2024 growing season started with a mild winter and modest rainfall, prompting early bud break. Spring delivered moderate precipitation, while July's hot, dry conditions slowed vegetative growth and created perfect veraison conditions. August temperatures were warm, followed by a sunny, dry September that allowed grapes to reach peak maturity across all vineyard parcels. The result was exceptional fruit quality with highly concentrated flavours.

## VINIFICATION

All grapes were hand picked and then destemmed and gently pressed in a vacuum press. Vinification was carried out in the absence of oxygen, using dry ice to preserve the aromas and reduce the use of SO<sub>2</sub>. Part of the must underwent a period of pre-fermentation maceration for six hours, before all of the must was fermented at controlled temperatures for 15 days in stainless steel tanks. The wine was then aged for six months on fine lees in stainless steel before bottling.

## TASTING NOTES

The nose is fragrant and intense with aromas of orange blossom, grapefruit, lemon and wild herbs. On the palate, a vibrant acidity marries together notes of sea salt and citrus, culminating with a long, complex finish.