

# PORTOVINO

## CARDEDU 'BUCCE' BIANCO SARDEGNA

**WHY BE CURIOUS:** Sergio Loi is a 4th generation traditional Sardinian producer, whose family winery from the early 900s has always practiced no chemical farming and minimum intervention in the cellar. The Cardedu [car-DAY-do] vineyards are located on the island's sparsely populated Southeast, on crumbling granite soils near the coast, and schist in the ragged-dry hills and cliffs around Jerzu.

*Bucce* means skins, as in macerated on the skins / *macerato sulle bucce*. This *macerato* / orange wine is very drinky: sour Mirabelle plums, sea salt, and dried white flowers float on bass notes of coastal wild rosemary and myrtle, i.e. *macchia mediterranea*. Cozze anyone?

**REGION:** Sardegna **GROWING AREA:** San Vito and Cardedu

**FARMING:** No synthetic chemical inputs- fertilizers, fungicides, pesticides or herbicides; hand harvest

**VINEYARD:** 3 Ha **ALTITUDE:** 250 m / 820 ft

**SOILS:** crumbling granite soils with high levels of quartz, especially feldspar, that gives the soils a reddish tint

**VARIETIES:** Vermentino, Cannonau, Nasco

**VINE AGE:** Vermentino and Nasco 13 years old; Cannonau 30 years old

**VINE TRAINING:** Low espalier

**HARVEST DATE:** Nasco on August 10th; Vermentino on August 12th; Cannonau on August 19th

**YEASTS:** Native

**FERMENTATION & ÉLEVAGE:** Vermentino and Nasco are left to ferment on the skins for 2 nights. Cannonau harvest follows a few weeks later; grapes are quickly pressed after only a few hours on the skins. The two tanks are blended and left to mature in cavernous cement tanks for a minimum of 6 months. Bottled unfinned and unfiltered

**SULPHUR:** 20 mg/L added during the harvest and 20 mg/L added at the end of the vinification

**ALCOHOL:** 12.5% **ANNUAL PRODUCTION:** 500 cases

