

PORTOVINO

CARDEDU 'CALADU' CANONAU DI 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.

Cannonau (Cardedu uses old spelling with one 'N') is a biotype of Grenache, most likely from Spain but growing in Sardegna for hundreds of years.

Spice and smoke mingle with fleshy fruit of red plums and raspberries. Cadedu's old vines (avg. 25-50 years old) provide a depth to the fruit, decomposed granite soils keep the wines fresh. All things grilled.

REGION: Sardegna

GROWING AREA: Around town of Cardedu

FARMING: Practicing organic

VINEYARD: 26 hectares

ALTITUDE: from 80 m / 263 ft to 140 m / 460 ft

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

VARIETIES: 100% Cannonau

VINE AGE: 30 years old

VINE TRAINING: Low espalier

HARVEST DATE: End of September

YEASTS: Native

FERMENTATION & ÉLEVAGE: 11 days fermentation in cavernous cement tanks from 1950's. Then, at least an additional 3 years in cement for elevage. Unfiltered

MALOLACTIC FERMENTATION: Yes

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

ALCOHOL: 13.5%

ANNUAL PRODUCTION: 1,000 cases

