

PORTOVINO

CARDEDU 'NÙO' VERMENTINO 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..

A savoury and light white wine: sea salt, sage, basil, rosemary, cedar, and a foundation of chalky stone fruits. Spaghetti alla Bottarga; grilled shrimp with rosemary; a chunk of Pecorino Sardo. With vegetables, it becomes the special sauce.

REGION: Sardegna

GROWING AREA: 14 hectares in San Vito

FARMING: Practicing organic

VINEYARD: 14 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: 100% Vermentino

VINE AGE: 10 years old

VINE TRAINING: Low espalier

HARVEST DATE: Late August / early September

YEASTS: Native

FERMENTATION & ÉLEVAGE: In stainless steel for six days at 15°C, with 6-8 hours of skin contact. Élevage in room-large cement tanks from 1950's. Unfiltered

MALOLACTIC FERMENTATION: Yes

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

ALCOHOL: 12.5%

ANNUAL PRODUCTION: 1,000 cases

