



## **Data Sheet *Suelzu* 2012**

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**Date:** 23/Jan/2014

**Filled in by:** Sommelier Alberto Maria Paddeu



**Wine name:** Suelzu.

**Producer:** Farina S.r.l.

**Region:** Sardinia.

**Area of production:** Comune di Ozieri.

**Grape variety:** Cannonau 96% and Alicante 4%.

**Vintage:** 2012.

**Vine training:** Cordon de Royat with drip irrigation.

**Appellation Name:** Denominazione di Origine Controllata.

**Altitude:** 460 m height above mean sea level.

**Climate:** Mediterranean climate.



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**Soil type:** Degraded Granite of Sardinia (sands with a low percentage of clays) with an underground granite rock.

**Planting density:** 5000 strains per hectare.

**Productivity per hectare:** 1.82 tons of grapes per half hectare.

**Harvest Period:** 19<sup>th</sup> and 20<sup>th</sup> of October 2012.

**Vinification:** Red vinification with alcoholic and malolactic fermentation with successive maceration on the skins for 15-20 days.

**Ageing:** Ageing in exhausted cork oak barrels for 9 months.

**Alcoholic strenght:** 13.5% Vol.

**Tasting notes:** It appears to have a pronounced clarity, a shade of garnet red, orange reflections and a nice texture. Its aroma is intense, complex and fine; with different notes such as: fruit (plum and black cherry), floral (violet), spicy (vanilla) and ethereal (ink). Structure, equilibrium between softness and hardness, intensity, persistence in the mouth these are some of the attributes that set apart this wine. Is ready for consumption and harmonic.

**Food matching:** Well matched at 16-18 °C with pork dishes such as loin of pork with chilli and plums, especially with the typical Sardinian roasted suckling pig, or with local cheeses like Fiore Sardo D.O.P.

**Size:** 75 Cl.

**Notes:** The *Suelzu* vineyard can be found on a hill where an old mine of the same name is located, where Galena were mined until 1957.

The grapes are harvested by hand and then transported to Oliena, the historic area of Cannonau wine production. All the winemaking and ageing takes place at the winery Gostolai S.a.s., manufacturer of the famous Nepente of Oliena.

The philosophy of the company is to produce a niche or boutique wine, clearly favouring quality over quantity: evidence of this is the low yield of grapes per hectare. In the area around the town of Ozieri, *Suelzu* is the only wine to have obtained the D.O.C. certification.