



Data Sheet *Suelzu* 2016

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Wine name: Suelzu.

Producer: Farina S.r.l.

Region: Sardinia.

Area of production: Comune di Ozieri.

Grape variety: Cannonau 95% and Alicante 5%.

Vintage: 2016, Riserva.

Vine training: Cordon de Royat with drip irrigation.

Appellation Name: Denominazione di Origine Controllata.



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Altitude: 460 m height above mean sea level.

Climate: Mediterranean climate.

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: 4 tons of grapes per hectare.

Harvest Period: Harvest exclusively by our hands, in 15 kg boxes to avoid undesirable crush of grapes, on the 19th and 20th of October 2016.

Vinification: Red vinification with alcoholic and malolactic fermentation with successive maceration on the skins for 15-20 days. Vinification is made by native yeasts, afterwards the wine is filtered only once. Low content in Sulfites (less than 50 mg/l).

Ageing: Ageing in French oak barrels for 18 months.

Alcoholic strength: 15 % Vol.

Tasting notes: Compact and intense, *Suelzu Riserva 2016* is destined to enrich its aromas and taste through time. A rich and precious Vineyard gives birth a unique wine.

Deep and intense ruby with shades of purple.

Breath of minerality, elegantly balancing alcohol, pleasant ripe cherries, freshness and crispy small black fruits and cranberries, green and spicy blow.

Pulpy, dry, intense, round and smooth, persistent mouth and aftertaste remind for long time.

This Cannonau di Sardegna tells about our *Suelzu* Vineyard in Ozieri. Made exclusively from grapes harvested by hand in our Vineyard and plot.

Food matching: Well matched at 16-18 °C with grilled red meat or Pecorino Sardo cheese.

Meditation wine.

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.

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.