

Marganai 2019

Origin

Pimentel (SU)

Terroir Characteristics

This Syrah is cultivated on volcanic soil with a strong presence of black basalt. The concentration of potassium, phosphorus, and magnesium imparts sapidity and minerality. A small percentage of Merlot and Carignano, sourced from coastal areas, complete the aromatic bouquet of this wine, which is endowed with power and elegance.

Harvest

For this wine, specific rows with the best grapes were selected. The harvest was quite cool and dry, with significant temperature variations between day and night. The Syrah matured slightly earlier than in previous harvests, imparting a balsamic bouquet and a tannin of beautiful structure.

Winemaking

The manual harvest and grape selection allowed us to work in the cellar with an excellent product. Vinification occurred with a 30% percentage of whole cluster, where the lignified and never green stems contributed power to the structure. Pre-fermentative cold maceration for 48 hours with dry ice was followed by inoculation of indigenous yeast created in the old vineyard of S'Arriali (Iglesias).

The remainder of malolactic fermentation occurred in second-pass 500 L tonneaux for 14 months and in exhausted French oak barrels for 10 months. The rest of the aging occurs in the bottle for a minimum of 6 months.

Bottles produced: 1100

Paolo Pitzolu

