



## Data Sheet *Suelzu* 2013

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Date: 02/Jan/2015

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 95% and Alicante 5%.

**Vintage:** 2013.

**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.

**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:** 8 tons of grapes per hectare.



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**Harvest Period:** 11<sup>th</sup> of October 2013.

**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:** 14.0 % Vol.

**Tasting notes:** The wine presents itself clean with a deep purple red and outstanding garnet shadows. A vast and dense number of arcs can be highlighted on the chalice which marks the great consistency of the wine.

Intense, complex and fine are the best adjectives that reflect the quality of this wine perceived with the olfaction, with a first wave of light floral and fruity notes, which after a few minutes let the scene to a marked mineral note, tostated and pleasant spicy notes.

In the palate the wine is dry, definitely hot and enoughly soft, these notes contrast each other providing the wine a clear equilibrium with a discrete freshness, it presents optimum tannins and flavor accompanying the great intensity and persistence with a sobre aftertaste, typically of a well-bodied wine.

It consists of a wine which can be tasted in his youth but after some years it can definitely improve.

**Food matching:** Well matched at 16-18 °C with wild boar stew rested in a bed of Ozieri's bred.

**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.