



## **Data Sheet *Suelzu* 2014**

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**Date:** 24/Feb/2016

**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 94% and Alicante 6%.

**Vintage:** 2014.

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



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**Harvest Period:** 9<sup>th</sup> of October 2014.

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

**Ageing:** Ageing in new cork oak barrels for a period and then in exhausted cork oak barrels.

**Alcoholic strenght:** 14.5 % Vol.

**Tasting notes:** *Suelzu* 2014 present itself clean with a determinat ruby red joined with a smooth texture and a thick series of archs in the calix.

The 2014 harvest conditioned positively the wine conferring an exceptional olfactory sense, making the wine intense with a widen aromas of black cherry, ripe cherry and dry violets for the first minutes, afterwards these aromas are covered with more delicate sensation such as minerals and withe pepper.

The wine is definately dry and hot, with a a good softness which is balanced perfectly with the acidity and optimal tannins. It is a wine with a firm structure and plays its best cards on balance, persistence and harmony.

**Food matching:** Well matched at 16-18 °C with a rare steak accompanied by a reduction of *Suelzu* 2014.

**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.