



## **Data Sheet *Suelzu* 2011**

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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 95% and Alicante 5%.

**Vintage:** 2011.

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

**Appellation Name:** -

**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:** 3000 strains per hectare.

**Productivity per hectare:** 1.00 ton of grapes per half hectare.

**Harvest Period:** 5<sup>th</sup> and 6<sup>th</sup> of October 2011.

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

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

**Alcoholic strenght:** 14.0% Vol.

**Tasting notes:** The wine presents itself to the eye as a shade of garnet red with an excellent texture. Its aroma is intensively fruity (prune and blueberry jam), light floral notes (dry flowers), spicy (vanilla, pepper and liquorice) and ethereal (acetone). In the mouth the wine is dry, hot and soft enough, a discrete freshness can be perceived, strong tannins and distinguishing flavour. The wine is structured with a fine equilibrium slightly shifted towards hardness; it is harmonic and it can improve with time, in this batch there can be found light deposits which are considered natural due to the dense concentration of colour extract and polyphenols related to the vinification techniques.

**Food matching:** Well matched at 16-18 °C with lamb stew with potatoes, sublimely combined with typical Sardinian roasted suckling pig, or with local cheeses like Pecorino Sardo D.O.P.

**Size:** 75 Cl.

**Raw cost including discounts - €:** 16 €/bottle.

**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.