

Data Sheet *Andende* 2015

Date: 22/Jun/2017 Filled in by: Somm. Stefania Turato and Somm. Alberto Maria Paddeu



Wine name: Andende.

Producer: Farina S.r.l.

Region: Sardinia.

Area of production: Comune di Ozieri.

Grape variety: Cannonau 97 % and Alicante 3 %.

Vintage: 2015.

Vine training: Cordon de Royat with drip irrigation.

Appellation Name: Denominazione di Origine Controllata.

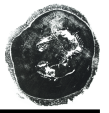
Altitude: 460 m height above mean sea level.

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: 19th and 21st of September.

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

Ageing: Ageing in French oak barrels for 18 months.

Alcoholic strenght: 17 % Vol.

Tasting notes: *Andende* 2015 present itself with a deep ruby red. It can be notice the alcoholic strength and consistency from the large amount and dense series of arcs in the glass.

Natural powerful notes are surrounded by round scents of ripe fruits and cinnamon. In the mouth it can be perceived a flavour explosion of cherries and prunes, light woody and harmonic elements combined with the complexity extract of minerals give very pleasant sensations of completeness.

Food matching: Well matched at 16-18 °C with red meat, quarry or seasoned cheeses, it can be tasted also with dry pastries.

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* and *Andende* are the only wines to have obtained the D.O.C. certification.