

AGRICOLA PUNICA

Barrua Isola dei Nuraghi IGT 2018

Italy / Sardinia

“Barrua” is the name of the vineyard parcel within the Sulcis Iglesente region in southwest Sardinia. Grapes are sourced from the Barrua and Narcao vineyards. The Sulcis region is dominated by Carignano, an indigenous grape that is known for its elegant and velvety tannins. Carignano thrives in the local climate and well-exposed sandy soil that is a mixture of limestone and clay. International varieties Cabernet Sauvignon and Merlot also thrive in the area’s optimal conditions. Production per hectare is low (about 5,000 liters/ha). Hand harvested grapes undergo temperature-controlled fermentation. Each variety is vinified separately, and the wine is transferred to French oak barriques (40% new oak, 60% best second passage barrels) with a medium toast. The wine ages for about 18 months then rests for 40-50 days in cement tanks and 6 months in bottle. The final composition varies each year based on the specific conditions of each harvest.

HARVEST NOTE

The 2018 vintage was quite challenging weather-wise. There were unusual rains in the summer that brought down temperatures and delayed the maturation of the grapes. Harvest had some stop and starts, with late August rains delaying harvest until the vineyards dried. Merlot grapes suffered the most, resulting in a blend with a low percentage of Merlot. Fortunately, September had good weather and by selecting only the best quality grapes, a good harvest was achieved.

TASTING NOTE

A deep violet color, the wine displays aromas of spices, wild herbs, and mature red fruits. On the palate, the wine is soft and elegant with fine tannins and notes of sage, myrtle, rosemary and vanilla. Notes of red fruits, pepper and licorice add an interesting spiciness before a harmonious and persistent finish.

TECHNICAL DATA

GRAPES: Carignano (85%), Cabernet Sauvignon (10%), Merlot (5%)

APPELLATION: Isola dei Nuraghi IGT

PH: 3.75

ACIDITY: 4.95 g/l

ABV: 15%

AGING: 18 months in French oak barrels (40% new oak)

UNIQUE SELLING POINTS

- The “Super Sardinian”
- A modern blend made primarily from Carignano
- Aged for 18 months in French oak barriques (40% new oak)
- Agricola Punica was founded by an all-star team of winemakers in 2002



Beside having all the characteristics of a great terroir the south west corner of Sardinia where Barrua and Narcao are located, has a great quality of light which makes the maturations of the grapes perfect and very complex.

