



**ANTONELLA  
CORDA**

*di madre in vigna*

## PROFILE

The story of Antonella Corda winery is deeply connected to that of its eponymous founder. She grew up among the vineyards in a family of winegrowers that stretches back over generations. Antonella became an agronomist, graduating in Agricultural Sciences and Technology at the University of Sassari and founded her own winery in 2010 with vineyards she inherited from her grandfather, Antonio Argiolas. She took the reins in hand, creating an ambitious and innovative project that honors its past. Antonella's mother, Maria, has also been an inspiration for the level of wine produced, instilling in her daughter the belief that the quality of the wine begins in the territory's soil. This is a boutique winery capable of producing excellent Sardinian wines worthy of representing Sardinia around the world. A 40-hectare farm with 15 hectares of vineyard, 12 of olive trees, and the rest left open for crop rotation. Antonella Corda believes sustainable cultivation to be the best way for people to coexist with nature, so it can be passed down to the next generation intact. All of this means that organic fertilizers, integrated pest control actions, and sustainable irrigation systems are utilized in the vineyards.



## SPECIFICATIONS

**Wine:** Ziru

**Varietals:** 100% Vermentino

**Appellation:** Sardegna DOC

**Climate:** Mediterranean

**Soil:** Sandstone marls rich in liestone

**Pruning:** Guyot

**Density:** 4545 plants/ha

**Harvest:** Manual

**Agricultural Method:** Organic, Sustainable, Vegan 

**Vinification:** The hand-picked grapes are cooled before processing. All operations are carried out in the absence of oxygen thanks to the use of dry ice to preserve the scents of the grapes and reduce the use of SO2. The destemmed grapes ferment in terracotta amphorae (ZIRU), after fermentation, the amphorae are sealed and the wine continues aging for about 6 months.

**Alcohol:** 13%

**Tasting Note:** This wine wants to reveal all the scents and hidden strength of each single grape. A complex floral bouquet is combined with a strong fruity and mineral note, united by a body intended with golden reflections. The tannin smoothed by the terracotta and the decisive acidity compete for the scene with every sip.



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