



**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: Vermentino

Varietals: 100% Vermentino

Appellation: Sardinia DOC

Climate: Mediterranean

Area: 12 hectares

Soil: Marly limestone

Harvest: Manual

Agricultural Method: Organic, Sustainable, Vegan 

Vinification: Vinified in stainless steel.

Alcohol: 13.5%

Tasting Note: James Suckling says of the 2017 vintage: "A full and layered white with white-flower, apple and peach character. Round and phenolic texture. Long and very flavorful."

Food Pairing: Pairs well with fin and shellfish. Also great with salty appetizers such as smoked salmon and capers.



“The quality of the wine begins in the territory's soil. Antonella's wines are Sardinia's finest expression.”



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