



**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:** Nuragus di Cagliari

**Varietals:** 100% Nuragus

**Appellation:** Nuragus di Cagliari DOC

**Climate:** Mediterranean

**Area:** 12 hectares

**Soil:** Marly limestone

**Harvest:** Manual

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

**Vinification:** Vinified in stainless steel.

**Alcohol:** 12.5%

**Tasting Note:** James Sucking writes of the 2017 vintage: "A subtle white with mainly sliced apricots and apple drops. Light to medium body, fresh acidity and a bright finish."

**Food Pairing:** Pairs well with raw seafood of all types - such as oysters, sashimi, and ceviche.



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



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