



**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. Her mother gave her a love for the land and her father instilled in her a passion for the work of vinification. Antonella became an agronomist, graduating in Agricultural Sciences and Technology at the University of Sassari and founded her own winery in 2010. She took the reins in hand, transforming it into an ambitious and innovative project that honors its past. She has created a boutique winery capable of producing excellent Sardinian wines worthy of representing the region worldwide. 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: Sustainable

Vinification: Vinified in stainless steel with indigenous yeast.

Alcohol: 12.5%

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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