



Nuragus is an ancient local vine, which together with Cannonau represents the history and tradition of Sardinian viticulture. The production is concentrated in Cagliari and Oristano areas (98.5%). Its ripeness is late, especially in temperate zones. It's a vigorous and pulpy grape, with large, dense and often winged bunches. The ripe peel recalls to Nasco grape, with a clear bright yellow color.

With any particular climatic needs, it fits well in various growing areas. It's raised in espalier system. It reaches maturity in the second week of September, and in some cases the harvest is anticipated for the production of fresh and sparkling wines.

Nuragus di Cagliari DOC "Korbulas"

GRAPE VARIETIES

Nuragus

WINEMAKING

Fermented in stainless steel vats at controlled temperatures and selected yeasts. Refinement in steel vats and maturation on the lees for about 60 days.

ANALYTIC DATA

Total Acidity: 5.8 g/l

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow with greenish hues, it develops delicate aromas of green apple, melon, pear and hazelnut.

The taste is characterized by soft attack and pleasant acidity that gives freshness.

GASTRONOMY

Nice and appreciated with appetizers, it's particularly suited to pasta dishes with vegetables and fish cooked in a simple way (in a salt crust or roasted).

Serving temperature 8-10°C

AVAILABLE FORMATS

75 cl

