



This wine comes from the Nuragus, an ancient Sardinian variety which, together with Cannonau, represents the history and the tradition of Sardinian viticulture; from Vermentino, one of the most famous Sardinian vines, which easily adapts to the different soil and climate conditions; and from Semidano, which is grown exclusively in the Mogoro area.

Isola dei Nuraghi IGT "Lorigas"

GRAPE VARIETIES

Nuragus, Vermentino, and Semidano in equal percentages.

WINEMAKING

The fermentation temperature is controlled and selected yeasts are used. Bottled under applied nitrogen pressure. Best enjoyed if drunk within a year from marketing.

ANALYTIC DATA

Alcohol content: 11 % vol.

ORGANOLEPTIC CHARACTERISTICS

Light, bright straw color; lightly sparkling, which is one of its characteristics. Delicate smell of white fruits such as pear, a hint of banana and white flowers. The taste is pleasant and fresh, with a balanced acid streak.

GASTRONOMY

Perfect as an aperitif; matches with simple starters such as Parma ham and melon, delicate fish carpaccios, rice salads, raw seafood.

Serving temperature 6-8°C

AVAILABLE FORMATS

75 cl

