



The most ancient reports of this vine date back to 1780 BC. After unsuccessful attempts to produce it in other areas of the island, the Semidano was recognized as a variety of unique expression in the Mogoro area, thus obtaining the DOC denomination.

It's an unproductive vine characterized by small and compact clusters, with medium resistance to cryptogams. It's sometimes confused with Nuragus grape for the similar shapes of vine shoots and leaves. Maturation occurs in the second week of September.

In late harvest, the first ten days of October, the Semidano gives white wines of great structure and complexity or fascinating sweet wines.

Semidano di Mogoro DOC *"Su Lasu"*

GRAPE VARIETIES

Semidano

WINEMAKING

Short maceration of the must with the skins. Temperature-controlled fermentation and use of selected yeasts. Low-temperature fermentation and following ageing for 30 days on the lees in stainless steel vats. Ageing on fine lees and "bâtonnage" (stirring up of the lees) for 40 days in stainless steel.

ANALYTIC DATA

Total acidity: 5.6 g/l

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Light straw and bright yellow. It's a fine, elegant and delicate wine. It expresses olfactory notes of aromatic herbs such as thyme, rosemary, chamomile and licorice fresh root. The savory taste is characteristic, combined with delicate acidity and a long finish. It's a special wine that improves with ageing.

GASTRONOMY

It's a "flexible" wine for different tastes, thanks to its special features and balance. It's very appreciated as an aperitif, and it is a fascinating companion of tasty pasta dishes with scallops, shrimps and seafood; nice match with white meats, raw or scalded fish flavored with fresh aromatic herbs or light sauces (no garlic please!).

Serving temperature 8-10 °C

AVAILABLE FORMATS

75 cl

