

ISOLA DEI NURAGHI IGT 'SANTIGAINI'

2017 | White Wine



Case Size: 3

Intense straw yellow in colour with golden hues. On the nose, aromas of Mediterranean scrub, yellow flowers, honey, citrus fruits, saltiness and aromatic herbs. Full-bodied, rich and complex on the palate, with a vibrant, fresh and mineral finish.

Vinification:

The grapes are late harvested between the end of September and the beginning of October. Fermentation takes place in steel tanks at a controlled temperature of 16/18°C for 4 weeks, followed by maturation in small French oak barrels. Released 4 years after the harvest, it has been produced in very few bottles since 2003.



Italy, Sardinia

Capichera

Grape Varieties: Vermentino

Classification: IGT | **ABV:** 14% | **Closure:** Natural Cork