

VERNACCIA DI ORISTANO DOC RISERVA, SILVIO CARTA

2003 | White Wine



Italy, Sardinia

Silvio Carta

Case Size: 6

Ancient gold in colour with an intriguing scent of chestnut, honey and amaretto, butter, coffee and quince jelly, sea flora and glazed notes. On the palate it's articulate, moderately sweet and fresh, almost of a liquor. It ends with a lingering bitter almond note.

Vinification:

Using native yeasts. Alcoholic fermentation takes place between 70-90 days at temperature of 26°C. Malolactic fermentation follows. Aged in 800 litre chestnut barrels filled about two-thirds of the way, to allow flor to develop. The barrels have an average age of 80-90 years, with some being as old as 150 years, and are made from chestnut trees that grow on the island.

Grape Varieties: Vernaccia

Classification: DOC Riserva | **ABV:** 19% | **Closure:** Synthetic Cork