

## IDE ISOLA DEI NURAGHI I.G.T.

GRAPES:

VERMENTINO

GROWING AREA:

ALGHERO, NORTH WEST SARDINIA

TYPICAL MEDITERRANEAN CLIMATE, DRY AND HIGH TEMPERATURES DURING SPRING AND SUMMER AND MILD IN AUTUMN AND WINTER. FREQUENT NORTH-WESTERLY WINDS.

SOILS:

VERY RICH AND FERTILE SOILS, MAINLY CLAY "RED" WITH AN IMPORTANT LIMESTONE PRESENCE

TRAINING METHOD:

THE VINES ARE VERTICALLY TRAINED, GUYOT IMPLANTS

VINEYARD YELD: 70 – 80 QL. / HECTAR

APPEARANCE:

PALE STRAW-YELLOW

BOUQUET:

INTENSE, RICH AND COMPLEX, WITH A FRESH FRAGRANCE OF FRUITS AND VANILLA

PALATE:

HOT AND PLEASANT, WITH ELEGANT MEDITERRANEAN STRUCTURE

**SERVING SUGGESTIONS:** 

IDEAL ACCOMPANIMENT FOR ALL KINDS OF FISH, WHITE MEAT, VERY **ELEGANT APERITIF** 

SERVING TEMPERATURE:

11-12 C°

ALCOHOLIC CONTENT:

14,5% VOL.

