



3 l



1,5 l



75 cl



37,5 cl

DOLIA NURAGUS

NURAGUS DI CAGLIARI DOC



ORGANOLEPTIC PROPERTIES

Colour: light straw-coloured with greenish tinges.

Nose: fresh, flowery and nicely fruity.

Taste: delicate and elegant, with a pleasant acid expression.

GRAPES

Nuragus.

AREA OF PRODUCTION

Surrounding area of the winery, characterised by medium-mixture soils consisting of Miocene clay-rich limestone in medium-height hilly sites and dry climate.

PRODUCTION TECHNOLOGY

After static decanting of the first pressing must, the clarified part undergoes fermentation from selected yeasts at a temperature of 15°C for about 14 days. Then, it is refined on its fine lees for about 60 days. It is bottled during the spring after harvesting.

STORAGE

In cool, dry places not exposed to sunlight.

SERVING TEMPERATURE

10-12°C.

SERVE WITH

Shellfish, fine fish, starters and seafood first courses without strong seasoning.