



3 l



1.5 l



75 cl



37.5 cl

PERLAS

NURAGUS DI CAGLIARI DOC



ORGANOLEPTIC PROPERTIES

Colour: light straw yellow with greenish glints.

Nose: fresh with delicate fruit.

Taste: delicate flavour, with pleasant acidity.

GRAPES

100% Nuragus.

AREA OF PRODUCTION

Territory surrounding the Winery, characterised by medium texture soils composed of clayey limestone of Miocene origin, medium height slopes, sub-arid climate.

PRODUCTION TECHNOLOGY

After static decanting of the obtained must by gently pressing the grapes, the clean part begins fermentation on selected yeasts at a temperature of 15°C for about 15 days. It is aged on the fine lees and bottled in the spring following the harvest.

AGEING

In perfect storage conditions, it can be aged for a further period of 2 years from the date of bottling.

STORAGE TEMPERATURE

In cool, dry places protected from the light.

SERVING TEMPERATURE

10°-12°C

SERVE WITH

Seafood, fine fish, appetisers and not strongly flavoured pasta dishes.