



SANTESU WHITE

ISOLA DEI NURAGHI IGT



ORGANOLEPTIC PROPERTIES

Colour: bright straw-coloured with greenish glint.

Nose: delicate and flowery.

Taste: fresh and lively with pleasant notes of white pulp fruit.

GRAPES

Native white grapes.

AREA OF PRODUCTION

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

PRODUCTION TECHNOLOGY

Destemming followed by soft pressing. The obtained must is cold decanted for 12 hours. The clarified must is inoculated with selected yeasts and fermentation takes place at a temperature of 14°C for about 12 days. After fermentation, the wine is left on its fine lees for a short period of time and then it is bottled and sold.

STORAGE

In cool, dry places not exposed to sunlight.

SERVING TEMPERATURE

10-12°C.

SERVE WITH

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