



3 l



1,5 l



75 cl



37,5 cl

MONTESICCI

NASCO DI CAGLIARI DOC



ORGANOLEPTIC PROPERTIES

Colour: straw yellow.

Nose: elegant and complex with notes of sweet spices, flowers and pleasant hints of toasted fruit.

Taste: full and persistent, with a pleasant flavour and a delicate almond finish.

GRAPES

100% Nasco.

AREA OF PRODUCTION

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

PRODUCTION TECHNOLOGY

After cold maceration on the skins for one night, the must is allowed to rest for 12 hours at low temperature in order to clarify gently. Selected yeasts are added to the clean part and it is then fermented at 14°C for about 14 days. After fermentation, the wine is drawn off and ageing takes place on the lees for the entire period before bottling.

AGEING

It can be drunk one year after the vintage, but its structure makes it suited to long periods of ageing.

STORAGE TEMPERATURE

In cool, dry places and away from light.

SERVING TEMPERATURE

14°C.

SERVE WITH

Perfect paired with seafood dishes tasted when young, or with medium mature cheeses. A few years after the vintage, it becomes the perfect companion for meditation.