

AL SOL BRILLA
ISOLA DEI NURAGHI IGT - VERMENTINO

Grapes: Vermentino 100%
Training and pruning system: Espalier, guyot
Year of plantation: 2007
Surface area : 1 hectare
Altitude: 100 m (about 328 feet a.s.l.)
Exposure: North East
Soil: Granite decay
Harvest: Hand picked, only in the morning, last week of September
Production area: Sardinia

Vinification and ageing

The hand-harvested grapes are destemmed and pressed and the must obtained is left to ferment in steel in contact with the skins for 20 days at a controlled temperature of 20°C. Once alcoholic fermentation is complete, the wine obtained is separated from the skins and matured in wood for 12 months and then for a further 10 months in steel before bottling. The wine refines for at least 2 months in the bottle before being put on the market.

Tasting notes

Perfume: Fine and complex nose. Dried yellow flowers, candied apricot, fine spice, slight buttery scent and a powdery note.

Colour: "Orange wine" with amber colour and copper reflections, bright.

Taste: In the mouth it has a gentle attack with a slight tannic presence. A nice sapidity and freshness balance the alcoholic note. A wine of long persistence.

Notes

Recommended to taste at a cellar temperature of 15/17°C and serve in a large balloon-type red wine glass.

The name "Al sol brilla" comes from the poem *Confine* by Umberto Saba. The label is inspired by the artworks of the Sardinian artist Costantino Nivola.

