

SICUT ERAT
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, third week of September
Production area: Sardinia

Vinification and ageing

The hand-harvested grapes are destemmed, pressed and placed in microporous ceramic amphorae to ferment in contact with the skins for approximately 2 months. After separation from the skins with a manual press, the wine is placed back in the amphora where it matures for 9 months before being bottled. Before being put on the market, the wine ages for another 2 months in the bottle.

Tasting notes

Perfume: Intense, of ripe yellow fruits, hints of almond flowers, pastry and honey.

Colour: intense yellow, golden colour

Taste: In the mouth it is warm, soft with a full body and structure. It is persistent. The alcohol is well balanced with the freshness and acidity.

Notes

Recommended to taste at a cellar temperature of 16/18°C and serve in a large balloon-type red wine glass.

The name "Sicut erat" comes from the poem *A Giovanni Sulis*, by the Sardinian poet Peppino Mereu. In Sardinia, this poem is known as *Nanneddu Meu*: the most popular folk song of the island.

The label is inspired by the artworks of the Sardinian artist Maria Lai.

