

LE ULTIME COSE

ISOLA DEI NURAGHI IGT - VERMENTINO PASSITO

Grapes: Vermentino 100%

Training and pruning system: Espalier, guyot

Year of plantation: 2007

Surface area : 0.4 hectares (about 9,88 acres)

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 grapes dry on the vine till the end of September. Once the right degree of drying has been reached, the hand- harvested grapes are destemmed and left to ferment in an open vat in contact with the skins. When the right level of alcohol and residual sugar has been reached, fermentation is interrupted, and the wine obtained is left to ages in small oak barrels for 18 months until bottling..

Tasting notes

Perfume:

Fine and complex nose. Hints of dry apricot and candied fruits. Dried yellow flowers. Spicy and toasted notes.

Colour:

"Orange wine", deep gold, bright amber hues.

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 glass.

The name "Le ultime cose" comes from a collection of poems by Umberto Saba.

