

**TU ENAS**  
ISOLA DEI NURAGHI IGT - VERMENTINO



Grapes: Vermentino 100%  
Training and pruning system: Espalier, guyot  
Year of plantation: 2007  
Surface area : 0.5 hectares (about 12 acres)  
Altitude: 100 m (about 328 feet a.s.l.)  
Exposure: North East  
Soil: Granite decay  
Harvest: Hand picked, only in the morning, mid September  
Production area: Sardinia

**Vinification and ageing**

The hand-harvested grapes are destemmed and pressed and the must obtained is left to ferment in 500-litre French oak tonneaus. At the end of fermentation the wine is racked and placed back in wood to mature on its fine lees with repeated battonage until February when the wine is decanted into steel and subsequently bottled. During the entire winemaking and aging process, no sulphites are added to the wine.

**Tasting notes**

Perfume:  
Delicate of white flowers and fruits  
Colour:  
gold yellow  
Taste:  
In the mouth it is delicate, with a final taste of almond. Persistent.

**Notes**

Suggested to consume at a temperature of 13/14°C

The name is dedicated to our estate in Enas

The label represents the skyline of the estate in Palau