

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, first 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

Note

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.

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