

ISOLA DEI NURAGHI IGT 'ANGIALIS'

2018 | Dessert Wine



Italy, Sardinia

Argiolas

Intense straw yellow in colour with notes of honey, apricot, dried figs and candied fruits. Sweet, round and opulent with an elegant flavour.

Vinification:

Once fully ripe, the grapes are harvested and delicately pressed. Fermentation is carried out at 22-25°C slow due to the richness of the must. Once a certain degree of alcohol is obtained, fermentation is stopped and the wine, which still contains some sugar residue, is decanted into barriques for 12 months. It is subsequently transferred to stainless steel vats for the final blend.

Grape Varieties: Malvasia| Nasco

Classification: IGT Isola dei Nuraghi | **ABV:** 14.5% |

Closure: Natural Cork