ISOLA DEI NURAGHI IGT 'CAPICHERA'

2021 | White Wine



Case Size: 6

Straw-yellow colour with greenish hues. Generous aromas of tropical fruits, pineapple, apple and aromatic herbs. Dry, savoury and fragrant palate, with citrus and mineral hints.

Vinification:

The grapes are harvested in September. Fermentation takes place in stainless steel vats at a controlled temperature of 16/18°C for about 4 weeks, with a further maturation in steel.

Grape Varieties: Vermentino

Classification: IGT, Isola dei Nuraghi | ABV: 14% | Closure: Natural Cork