NURAGUS DI CAGLIARI DOC 'S'ELEGAS'

2024 | White Wine



Case Size: 6

Straw yellow in colour. It's fruity, fragrant and harmonius on the nose, with citrus combined with herbaceus aromas. Full and rich, with a slightly bitter finish.

Vinification:

Crushing and pressing take place in pneumatic presses with very soft action, with natural decanting at about 14°C. It's fermented in stainless steel vats at a controlled temperature of 18°C for about 18 days.

Grape Varieties: Nuragus

Classification: DOC | ABV: 13.5% | Closure: Natural Cork