



BERRITTA
DORGALI



PANZALE
IGT ISOLA DEI NURAGHI

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VARIETY Panzale, Native Dorgalese Grapes

COLOUR Straw yellow

VINE AGE 25 years

ALTITUDE 120 a.s.l.

EXPOSURE South-east

YIELD 70 tons/ha

SOIL TYPE Draining, with granite decomposition.

HARVEST By hand, in crates,
first ten days of September.

WINE-MAKING The grapes are “cooled” in cold storage to a temperature of 5-6°C, then pressed and transferred to steel tanks where they ferment with the skins for about 12/18 hours at a controlled temperature of 18°C, until the sugars are completely broken down.

AGEING AND REFINEMENT Steel for about 5 months. One month in bottles before placing on the market.

ORGANOLEPTIC CHARACTERISTICS This white wine made from the native grape variety Panzale ages in steel for a few months . Notes of almond flowers introduce a fragrant olfactory profile of plum, loquat and gooseberry. Fresh and dry sip, with a tangy trail that enhances its taste persistence.

SERVING TEMPERATURE 8-10°C

PACKAGING 75 cl bottle