



PANZALE

ISOLA DEI NURAGHI IGT



GRAPE VARIETY	Panzale 100% Dorgalese Native Grapes
COLOUR	Straw yellow
AGE OF VINES	Approximately 25 years
VINEYARD ALTITUDE	120 m a.s.l.
TYPE OF SOIL	Permeable due to weathered granite.
GRAPE HARVEST	Manual, in boxes, first ten days of September.
VINIFICATION	The grapes are “cooled ” in a cold store at a temperature of 5-6°C, subsequently pressed and transferred into steel tanks where they ferment with the skins for approximately 12/18 hours at a controlled temperature of 18°C until the complete depletion of the sugars.
BULK AND BOTTLE AGEING	Steel for approximately 5 months. Some months in bottles before being placed on the market.
ORGANOLEPTIC PROPERTIES	This white wine rests in steel for a few months being obtained from an almost extinct native grape variety recovered over the years. Notes of almond flowers add a fragrant olfactory profile of plum, medlar and gooseberry. A fresh and dry sip, lashed by a sapid aftertaste that exalts its gustatory persistence.
TEMPERATURE FOR SERVING	8-10°C