



# Solopalmas



Denomination: IGT Isola dei Nuraghi

Grape blend: Vermentino 85%, Nasco 15%

Wine making process: Manually harvested fresh grapes are immediately separated from the stems and softly pressed. Followed by decantation and fermentation at low temperatures.

Visual evaluation: Intense straw yellow

Olfactory evaluation: Fruity, intense and persistent

Bouquet: Exotic fruits, tropical notes of mango

General structure: Structured, balanced and fresh.

Production area: Alghero DOC. North-Sardinia.

Soil: Mixed clay and sandy soil

Training system: Guyot

Vineyard age: 21 years

Yield per hectare: 60 ql/70 ql

Annual production: 3000bottles

Fermentation: Activation of fermentation in steel tanks at controlled temperature

Maturation: Maturation in steel

Sharpening: Brief refinement in steel and in bottle before being placed on the market

Alcohol volume: 14% vol.