

S'elegas Nuragus di Cagliari DOC

ARGIOLAS
L'ARTE, LA VIGNA, IL VINO

Origin

Country	Italy
Wine Region	Sardinia, Nuragus di Cagliari DOC
Winery	Argiolas

Technical Data

Grape Varieties	Nuragus
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork
Vinification	Crushing and pressing in pneumatic presses with very soft action, natural decanting at about 10°C, fermentation in stainless steel vats under controlled temperature 16/18°C for about 18 days.
Ageing	Storage in vats under controlled temperature and inert gas protection, followed by 1-2 months in the bottle.

Description

In Brief	Nuragus is an ancient Italian wine grape variety grown in Sardinia, with a DOC known as Nuragus di Cagliari DOC. It is believed that the variety has been introduced to the island by the Phoenicians.
Tasting notes	Colour: straw yellow. Nose: fruity, fragrant and harmonious. Palate: full, mellow and rich, with a slightly bitter finish, typical of Nuragus.
Food Pairing	Sea and land starters, seafood first courses, slices of bass baked in oven paper, scorpion fish with potatoes and fresh tomatoes, soft-textured cheeses.

Notes

