

Name: Nu Go Quae

Denomination: IGT Isola dei Nuraghi

Grapes: 50% Nasco, 50% Moscato white.

Number of bottles produced: 2500 bottles.

Production area: Carloforte.

Yield per hectare: 80 quintals for hectare.

Aging: Short maceration on the skins, 6 months in stainless steel tanks at a controlled temperature.

Color: bright golden yellow.

On the nose: rich and intriguing nose, notes of ripe yellow fruit, candied citrus and honey, light hints of sweet spices and yellow flowers.

In the mouth: full and enveloping taste, balanced between acidity and softness, excellent structure, very long finish with hints of honey and apricot.

Pairings: perfect pair with dishes based on shellfish and seafood, fois-gras and blue cheeses, bleu and long-aged cheeses, second courses based on fish.

Alcoholic strength: 14.5%

