

Name: Perdigiournou

Denomination: IGT Isola dei Nuraghi

Grapes: 60% Vermentino, 20% Nasco, 20% Moscato white.

Number of bottles produced: 3500 bottles.

Production area: Carloforte.

Yield for hectare: 80/90 quintals for hectare.

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

Color: intense and brilliant straw yellow with golden reflections.

On the nose: rich and complex, it smells of yellow pulp summer fruit, peach, apricot and yellow flowers.

In the mouth: soft and enveloping, with good acidity and flavor, persistent and structured.

Pairings: It goes well with raw fish preparations such as sushi and sashimi, with fish-based first courses, tasty and slightly spicy dishes. Also perfect on its own as an aperitif.

Alcoholic strength: 13.5%

