

Name: Quae

Denomination: IGT Isola dei Nuraghi

Grapes: 80% Nasco, 20% Moscato white.

Number of bottles produced: 2000 bottles.

Production area: Carloforte.

Yield for hectare: 70 quintals for hectare.

Processing: withering of the grapes on the plant, pressing with a soft press, short maceration on the skins.

Color: bright amber yellow.

Nose: velvety aromas of acacia honey, dried apricot, candied orange and sweet spices.

In the mouth: full, enveloping taste, well balanced between softness and acidity. Sweet and very long finish.

Pairings: bleu cheeses, foie-grais, sweet creams and small pastries.

Alcoholic strength: 14.0%

