

Name: Seianna

Denomination: IGT Isola dei Nuraghi

Grapes: 80% Nasco, 20% Moscato white.

Number of bottles produced: 800 bottles.

Production area: Carloforte.

Yield for hectare: 70 quintals for hectare.

Processing: drying of grapes on the vine, pressing with a soft press, short maceration on the skins, fermentation in steel.

Color: intense amber yellow.

On the nose: aromas of dried fruit, sweet notes of honey, balsamic and iodized notes.

In the mouth: full, enveloping, decidedly dry and slightly astringent taste. Very long finish.

Pairings: dried fruit, small Sardinian pastries, perfect as a meditation wine.

Alcoholic strength: 18%

