

# U TABARKA®

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**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%**

