

U TABARKA®

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%

