

# U TABARKA®

**Name: Nu Go Quae**

**Denomination: IGT Isola dei Nuraghi**

**Grapes: 50% Nasco, 50% Moscato white**

**Number of bottles produced: 5000 bottles**

**Production area: Carloforte**

**Yield per hectare: 80 quintals for hectare.**

**Aging: 12 months in stainless steel tanks at a controlled temperature and 6 months in bottle**

**Color: bright golden yellow**

**On the nose: rich and intriguing nose, notes of ripe yellow fruit, candied citrus and honey, light hints of sweet spices and yellow flowers**

**In the mouth: full and enveloping taste, balanced between acidity and softness, excellent structure, very long finish with hints of honey and apricot**

**Pairings: perfect pair with dishes based on shellfish and seafood, fois-gras and blue cheeses, bleu and long-aged cheeses, second courses based on fish**

**Alcoholic strength: 14%**

