

# NÙALI

The vine is close to the island's north coast, on the hillsides looking down towards the sea. They are mainly sandy soils, well-ventilated, ideal for the withering of the MOSCATO, which reaches under such conditions a great concentration of the fruit to allow the production of the Passito type.

## NOMEN EST OMEN: NÙALI ((Gallura's dialect) –Novello

<b>YEAR OF BIRTH</b>	<b>2015</b>
<b>NUMBER OF AWARDS</b>	<b>76</b>
Classification:	Moscato di Sardegna DOC Passito
Grape variety:	Moscato 100%
Vintage:	2022
Vineyard region:	Gallura, Sardinia Region (Italy)
Soil:	Sandy
Altitude:	50-200m on the sea level
Yield per hectare:	35 q.li/ha
Forma di allevamento:	Latin vine and spur pruned cordon
Planting density:	5600 plants/ha
Vinification:	The grapes are left to dry on the plant and then harvested manually once they reach the right maturation time. After destemming, the must rich in sugar is separated and fermented for long in thermo conditioned steel tanks.
Fermentation temperature:	16-18 °C
Time of the fermentation/maceration:	Slow fermentation
Maturation:	<i>Sur lies</i>
Bottling period:	Summer 2023
Alcohol content:	13 % vol.
Potential aging:	12 years
<b>TASTING NOTES:</b>	
Colour:	Golden yellow
Bouquet:	Ripe fruit with hints of apricot, maracuja and orange peel.
Taste:	Velvety and enveloping, with a backdrop of white flowers and spices. Great freshness, minerality and taste-olfactory persistence
Storage:	Serve at a temperature of 12-13 °C.

