

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

YEAR OF BIRTH

2015

NUMBER OF AWARDS

76

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:

Sur lies

Bottling period:

Summer 2023

Alcohol content:

13 % vol.

Potential aging:

12 years

TASTING NOTES:

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.

