

OIRAD

Isola dei Nuraghi I.G.T bianco dolce



This sweet white wine is for winelovers who can appreciate top level products. Made from overripe grapes. The light of the sun and the air from the sea contribute to the intense and unique aromas and flavours of this wine. The grace of this delicious sweet wine really expresses the typical Mediterranean character. Excellent with blue cheese and with pastry.



WINE NOTES

OIRAD	
Ground:	Poor and pebbly, facing NE.
Climate:	Mediterranean, with mild winter, moderate precipitations, hot and windy summer.
Harvest:	After 10 September; sugar content of the grape: 320/330 gr/l.
Winemaking:	Accurate selection of overripe grapes, destemming and soft crushing, fermentation with a short maceration at controlled temperature (15-18 °C).
Refinement:	n steel tanks, for 3-4 months, 90 days in small oak barriques, and 3 months in the bottle.
Bottling:	Using nitrogen; stopped with natural cork (40x26 mm).
Analytical data:	14-14.5 % alc/vol; total acidity 5.2 gr/l (tartaric acid); residual sugar 125 gr/l.
Organoleptic characteristics:	Bright golden-yellow color, intense floral aromas with notes of honey and almonds, sweet taste, round, harmonic.
Pairings:	At the end of the meal, with blue cheese and pastry; it's a meditation wine.
Service temperature:	12-14 °C
Format:	37.5 cl