

I GIGANTI BIANCO

ISOLA DEI NURAGHI IGT VERNACCIA VERMENTINO

Grapes

Vernaccia, Vermentino.

Production area

Tirso River Valley, Sinis.

Altitude

Up to 200 meters above sea level.

Climate

Typically Mediterranean, with mild winters, limited rainfall and very warm and breezy summers.

Soil type

Partly alluvial, sandy, slightly clayey, partly of volcanic origin.

Vine training

Espalier and bush.

Grape yield per hectare

50/60 quintals.

Vinification

Off the skins, with soft pressing and fermentation in first and second passage tonneaux.

Ageing

Maturation of the wine in tonneaux for 6 months together with its yeasts, with periodic batonnage, then ageing in the bottle, increasing complexity with the passing of years.

Colour

Deep straw yellow with beautiful golden notes.

Aroma

Excellent intensity and finesse followed by clear notes of white spiciness, chamomile and Mediterranean scrub.

Tasting Notes

Great structure, fullness, maintains excellent freshness and flavour, we expect important longevity.

Serving temperature

10-12°C.

Pairings

Rich and flavourful dishes with good structure. Try with Sardinian fregola with seafood and flaked mullet roe.

Harvesting

Mid-September.

Formats

0.75 l - 1.5 l.

