

KARMIS

BIANCO ISOLA DEI NURAGHI IGT

Grapes

Vernaccia, Vermentino.

Production area

Tirso River Valley, Sinis Peninsula.

Altitude

Up to 200 metres 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

70/80 quintals.

Vinification

Off the skins, with soft pressing and fermentation at a controlled temperature in steel.

Ageing

In steel with periodic batonnage and then in the bottle. Stored in a suitable environment, ages well in the bottle for several years.

Colour

Straw yellow with golden reflections around the edges.

Aroma

Intense and persistent with scents of honey and yellow flowers, excellent complexity in a tropical finish.

Tasting Notes

Inviting, impactful, characterised by elegant mineral notes and long sapidity.

Serving temperature

9°/10°C.

Pairings

Good intensity in combinations both as an aperitif and with pasta dishes, or try with raw seafood.

Harvesting

First half of September.

Formats

0.375 l - 0.75 l - 1.5 l - 3 l

