

DOMINA LUNAE

ISOLA DEI NURAGHI IGT



CLASSIFICATION

IGT "ISOLA DEI NURAGHI" white wine

MIXTURE OF GRAPES

Native grapes typical of the territory

DOMINA LUNAE VINEYARDS

They are situated in the town of Oliena, at 600m a.s.l. on exfoliated granite soil. The training system is with vertical trellis and renewable shoot.

VINIFICATION AND REFINING

The Domina Lunae wine is obtained through thorough white-wine vinification of the most cultivated vine variety in the territory. During transportation to the cellar, grapes immediately undergo the soft pressing process to avoid colouring substances being transferred from the skins to the must. After being clarified and refrigerated, the straw-coloured juice undergoes fermentation at a low temperature for about 10-12 days.

Repeated racking is followed by refining in stainless steel tanks with frequent bâtonnages on its finest lees in order to increase both body and structure.

BOTTLING

Sterilised and with the use of inert gas.

TASTING

Exuberant wine with a bright yellow colour. It is characterised by a delicate flower scent that recalls yellow wild flowers, almonds and roses. The taste is striking due to its balanced acid freshness and a pleasant bitter after-taste accompanied by a slight residual of carbon dioxide that increases the savoury and mineral feeling.

FOOD COMBINATIONS

Great as an aperitif, but versatile enough to accompany fish dishes that are typical of Mediterranean cuisine. Delicate when matched with ricotta, sweet or soft cheese. Serving temperature: 8-10°C.