



Capichera

Isola dei Nuraghi IGT



Designation of Origin IGT Isola dei Nuraghi

Grape Variety 100% Vermentino of Capichera

Vineyards Gallura in Arzachena, Sardinia

Fermentation in steel tanks at 16-18 °C for 4 weeks

Ageing 4 - 6 months in new and semi-new barriques where malolactic fermentation is completed

First vintage 1980

Sensory Profile Straw yellow with golden tinges. The aroma opens out rich and complex with notes of field flowers, hawthorn, wisteria, rosemary, thyme, lavender, pineapple and flint. The flavour is dry, lively, full-flavoured and enfolding with a fruity and aromatic essence, a long and persistent finish with rich mineral flavour and elegant fullness

Ageing Potential remarkable

Serving Temperature 8-10 °C.