



SU'LUCI Passito Isola dei Nuraghi IGT

VARIETAL COMPOSITION

White blend from aromatic local grapes.

VINEYARD LOCATION

Sardinia.

CLIMATE

Mediterranean: mild winters and hot summers with low rainfall.

SOIL TYPE

Clay with limestone deposits.

PLANTING DENSITY AND TRELLISING/TRAINING SYSTEM

Approximately 5,000 vines per hectare, vertical trellis, Guyot pruning.

HARVESTING

New shoots coming out from the fruit-bearing cane are trimmed at the end of August. Harvesting is by hand and is done several times from the end of August to 10th September to pick selected grapes as they reach the desired ripeness level.

GRAPE DRYING PROCESS

The grapes turn from golden to amber until they take on a tawny or sometimes black color. When subject to controlled noble rot, the grapes will display light-blue hues. From a sugar content of 20° Babo, the grapes reach sugar concentrations of 32°-34° Babo. The resulting blend of overripe to raisined grapes will impart the typical Mediterranean flavors to this dried grape wine.

WINEMAKING

Once the grapes are crushed and destemmed, they undergo maceration and initial fermentation in stainless steel tanks at 60 °F (16 °C) before going into a manual press. The juice undergoes a very slow fermentation until the process stops on its own, leaving the wine with a high concentration of residual sugar.

MATURATION/AGING

8 months in stainless steel.

APPEARANCE

Deep amber in color.

AROMAS

On the nose the wine expresses a pleasant mixture of honey character, dried white flowers and nuttiness.

PALATE

Sweet undertones combine with resonating notes of candied orange and apricot jam. The palate finishes fresh and clean with a lingering aftertaste.

FOOD PAIRING

To be enjoyed with almond cookies, blue cheeses or simply as a reading companion. Recommended with goat cheese and a few drops of strawberry tree honey.

SERVING TEMPERATURE

53-57 °F (12-14 °C).

