



## 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 10<sup>th</sup> 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).

