

# su'entu



## SU'LUCI Passito Isola dei Nuraghi IGT

### GRAPE VARIETY

Aromatic white grapes.

### INTRODUCTION

Su'Luci originates from vineyards with North-West exposure on well drained sandy soils at an altitude of about 200 masl. The vines are trained on the guyot system with a density of 4500 plants/hectare.

### HARVESTING

The fruiting canes are pruned in mid August, also selecting the ripest, most loosely-clustered bunches. This technique causes the grapes to dry out, concentrating the sugars: from pale yellow, the grapes turn golden or ochre yellow in colour. In some vintages botrytis, a controlled mould, may also form; this gives the grapes bluish tinges and further concentrates the sugars. Selected bunches are picked in stages in the coolest morning hours, starting from mid September.

### PRODUCTION METHOD

The grapes are crushed and destemmed and then macerated, during which time the very sweet, aroma-rich must starts to ferment at around 16 °C in steel vats. A seven-day maceration period is followed by gentle pressing in an inert atmosphere and separation of the skins from the must. Fermentation continues slowly until it stops naturally, with the alcoholic part in a perfect equilibrium with the sugary component of the wine.

### AGEING

Ageing lasts about 8 months in stainless steel vats.

### RECOMMENDED WITH

Best enjoyed with confectionery such as small custard pastries or traditional Sardinian dry almond biscuits. Delicious with blue sheep's cheese or Orzieri Greviera cheese.

### SERVING TEMPERATURE

12-14 °C

### BOTTLE SIZES

0,375 l.

