



## SU'LUNA

### Bovale Passito Isola dei Nuraghi IGT

#### GRAPE VARIETY

Bovale

#### PRODUCTION AREA

Sardegna

#### CLIMATE

Warm Mediterranean climate, with mild winters, hot summers and generally low rainfall.

#### SOIL

Sandy soils at approximately 300 meters above sea level, particularly suited to viticulture and south-facing.

#### TRAINING SYSTEM

Guyot training system, with a planting density of approximately 4,200 vines per hectare and low yields.

#### HARVEST

In mid-August, the fruiting cane is cut, accompanied by a careful selection of the ripest and loosest clusters. This technique encourages natural dehydration of the berries and on-vine drying, leading to a natural concentration of sugars.

Harvest takes place through selective picking, early in the morning, between late September and early October.

#### VINIFICATION AND AGEING

The grapes are destemmed and fermented in open 500 litres French oak tonneaux. The must, rich and concentrated, ferments at a controlled temperature of approximately 20–22 °C.

After around 15 days of maceration, the wine undergoes gentle inert-atmosphere pressing, separating the skins from the must.

Fermentation then continues slowly in stainless steel tanks until its natural arrest, achieving a balanced harmony between alcohol and residual sugar. Ageing takes place for approximately 8 months in stainless steel tanks.

#### FOOD PAIRINGS

Perfect with traditional Sardinian desserts such as Pan'e saba from Sini, classic red fruit jam tarts, amaretti biscuits and nougat rich in dried fruits.

Excellent with blue or aged cheeses, such as mountain Castelmagno. For more adventurous pairings, it also works beautifully with rich game dishes or char-grilled beef liver with herbs.

