



PUNTA SAN MICHELE – I.G.P Isola dei Nuraghi Bianco

Vintage: 2019

Classification: I.G.P. Isola Dei Nuraghi Bianco

Alcoholic content: 12%

N ° bottles: 400

Bottle size: 0.75 cl

Variety: Vermentino 88% and Moscato di Sardegna 12%

Production Area: San Giovanni Suergiu and Loc. S'arriali (Iglesias)

Harvest period: Last week of September

Type of harvest: manual with 15 kg boxes

In the vineyard: agronomic practices can be traced back to the concept of naturalness and organic viticulture.

Soil type: light soil with coarse and medium-textured sand.

Vinification:

- **Tanks:** 10 HL stainless steel
- **Grapes:** destemmed and whole bunch
- **Crio-Pre-fermentation skin maceration:** 48h at 8° C with the use of dry ice.
- **Alcoholic Fermentation:** on the skins for 72 hours and then without the skins for 2 weeks a 18-20° C.
- **Malolactic fermentation:** partial
- **Maturation:** on the lees for 8 months in stainless steel with frequent bâtonnage.
- **Filtration:** No
- **Clarification:** Static cold settling
- **Bottling period:** May of the following year
- **Drink Date:** 2020-2026
- **Price:** 18 € bott. 0.75 L