

Punta Arbona 2022

Origin

It's a Moscato di Sardegna DOP that come from San Giovanni Suergiu (SU)

Terroir Characteristics

The Moscato Bianco comes from the coastline of San Giovanni Suergiu, where the vineyard is situated between the island of Sant'Antioco and Porto Botte, 400 meters away from the sea, and moderated by the Mistral winds from the northwest and the Sirocco winds from the southeast. The salty winds and the soil texture, characterized by coarse sandy clay, impart unique sensory characteristics.

Harvest

For this wine, specific rows were carefully selected where the Moscato already has a low yield due to early ripening. The complexity of this variety lies in the perfect timing of harvest to preserve the natural freshness of the grapes, which is necessary for achieving sensory balance in both aroma and taste.

Winemaking

Pre-fermentative with skin cryo maceration for 64 hours followed by separation of the skins and inoculation of previously created indigenous yeast into stainless steel containers. At the end of fermentation, a transfer under nitrogen was performed, and battonage operations lasted for 4 months, enhancing aromatic complexity. Aging occurred in stainless steel and in bottle for a total time of 9 months, during which partial malolactic fermentation took place.

It was the first Moscato di Sardegna DOP to be created in a dry version.

Bottles produced: 650

Paolo Pitzolu

