



PALA

ASSOLUTO PASSITO

ISOLA DEI NURAGHI IGT

Assoluto means "absolute" in Italian. The grapes are dried naturally at the vineyard on the vines for 15 days. Fermentation takes place in small stainless steel vats. Refinement follows for 6 months in stainless steel and is then placed in bottles for another 6 months to complete the process of refinement.

Golden color with deep brilliance. A full and intense aroma with evident notes of mature fruit, dried fruit and honey. A soft concentrated taste, decidedly sweet and balanced with a pleasant almond finish.



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Wine Merchants