

Pala

Assoluto Passito Isola dei Nuraghi IGT



Assoluto means "absolute" in Italian. This is a dessert wine that is "absolutely" Sardinian and will "absolutely" close any dinner perfectly. 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.

Grape varieties : 80% Nasco and 20% Vermentino

Altitude : 150-180 m ASL

Soil : Medium calcium clay hills which are rich in texture

Alcohol : 15%

Tasting notes :

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. A very complex and delicious dessert wine to serve with pastries and desserts, nuts, almonds and especially herbed cheeses.



Press Notes

James Suckling

2019 92 points

AG Vinous

2019 93 points

2012 92 points

Wine Enthusiast

2008 92 points

2005 89 points

