

Pala

*I Fiori Nuragus di Sardegna DOC*



Nuragus is one of the oldest known varieties in Sardinia. After soft pressing of the grapes, fermentation takes place in temperature-controlled stainless steel tanks. The wine then rests for a few months in the vats before bottling.

Grape varieties : 100% Nuragus

Vineyard age : 45-year-old vines

Grape yield : 90 ql/hc

Exposure : South, Southeast

Soil : Clayey and calcareous

**Tasting notes :**

Pale yellow in color with green highlights. Good fruit intensity on the nose with notes of citrus and cut grass. Dry and fresh, with balanced acidity and good length on the finish. Ideal with fresh fish, flavorful shellfish dishes and nicely seasoned vegetables.

**Press Notes**

James Suckling

2020 91 points

2019, 2018 90 points

AG Vinous

2018, 2016 90 points

