



THE PRIDE OF A SARDINIAN WINE

## ORODORO

ISOLA DEI NURAGHI IGT PASSITO



GRAPES:	Indigenous grapes.
PRODUCTION ZONE:	The Sulcis area, in the extreme south-west of Sardinia, almost entirely surrounded by the sea and constantly exposed to salty breezes that characterize the climate and the products that come from there. Within a few square kilometers, it offers a wide variety of soils. Terrains rich in aeolian sandstone deposited over cemented limestones alternate with clayey zones rich in skeletal grains, active limestone and microelements that give rise, together with the influence of the sea, to wines with a strong personality.
RAINING SYSTEM:	Guyot.
YIELD:	2500 liters/hectare
VINIFICATION:	Fully ripened bunches are "pinched" and left on the vines for faster drying to achieve a sugar content of 350 grammes/litre. The grapes are then chilled and macerated at 4°C for 24 hours. After pressing the must ferments in steel at 20 °C until the natural fermentation process is complete. The wines are aged in steel for 9 months and then in the bottle for at least 3.
COLOR:	Amber with bright golden notes.
AROMA:	Very intense, ample, with lively floral notes, especially rose, hints of vanilla and caramel and notes of ripe fruit.
TASTE:	A soft warm opening with a warm note accompanied by a pleasing acidity. Nicely savoury with a pleasing, lasting finale reminiscent of ripe and exotic fruits. A clean finish where softness and acidity stop the wine from becoming cloying.
PAIRINGS:	Soft creamy desserts, cakes and biscuits, interesting with mature and blue cheeses.
ALCOHOL CONTENT:	14% vol.
SERVING TEMPERATURE:	8 - 10 °C
FORMAT BOTTLE:	500 ML

