



THE PRIDE OF A SARDINIAN WINE

## ORODORO

ISOLA DEI NURAGHI IGT PASSITO



GRAPES:	Indigenous grapes.
PRODUCTION ZONE:	The Sulcis area, in the far south west of Sardinia.
CLIMATE:	A mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild or cold and dry winters.
SOIL:	Soil composition is sand and clay-limestone, good presence of stones, structure is medium-textured. Moderate organic material, slightly alkaline ph, sufficient presence of the mineral elements which determine quality.
TRAINING SYSTEM:	Guyot.
HARVEST:	Late August.
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

