

ZIRU ISOLA DEI NURAGHI IGT

VINE VARIETY: 100% Vermentino

GROWING AREA: Selection of the most limestone particles from the Mitza Manna vineyard in the municipality of Serdiana, in southern Sardinia, 20 km from the sea.

SOIL TYPE: Gentle hills, very deep soils characterized by the presence of sandstone marls rich in limestone.

TRAINING SYSTEM: Guyot, 4.545 plants per hectare

HARVEST: Manual harvest in boxes in September

VINIFICATION: The hand-picked grapes are cooled before processing. All operations are carried out in the absence of oxygen thanks to the use of dry ice to preserve the scents of the grapes and reduce the use of SO₂. The destemmed grapes ferment in terracotta amphorae (ZIRU), after fermentation, the amphorae are sealed and the wine continues aging.

AGING: in Amphora for about 6 months

ALCOHOL CONTENT: 13 % vol.

WINE DESCRIPTION: This wine wants to reveal all the scents and hidden strength of each single grape. A complex floral bouquet is combined with a strong fruity and mineral note, united by a body intended with golden reflections. The tannin smoothed by the terracotta and the decisive acidity compete for the scene with every sip.




**ANTONELLA
CORDA**
di madre in vigna