



SANT'EFIS

CLASSIFICATION

Nasco di Cagliari DOC

MEANING OF THE NAME

A respectful tribute to Sant'Efisio, the martyr protector of the city of Cagliari. The festival of Sant'Efisio, held each year is one of the most heartfelt Sardinian celebrations with participation from all over the island.

WINE TECHNIQUE

Short maceration with a cold pre-fermentation, soft pressing, and fermented at a controlled temperature. Aging on noble lees for 60 days with repetitious batonage

SUGGESTED WINE GLASS

Calice con una larga imboccatura.

FOOD-PAIRING

At it's best with fish dishes, fish appetizers, raw fish, risotto with seafood, roasted fish and sauces or, with white meats and medium aged cheeses.



Bright, straw yellow with gold reflections.



Intense and harmonious, finely fruity with notes of tropical fruits and wild yellow flowers. Slight hints of musk, typical of the Nasco grape.



Harmonious, nice structure, soft and enveloping with a long and pleasant finish.

GRAPES

Nasco. One of the oldest white Sardinian grapes cultivated mainly in the province of Cagliari with first traces dating back to 1837. Mainly used in desert wines, here very nicely presented in a dry version.

ALCOHOL CONTENT

14 % vol