



TENUTE SAN MAURO

CLASSIFICATION

Nuragus di Cagliari DOC

MEANING OF THE NAME

This name is tied to the territory of Mount St. Mauro in the town of Gesico.

DESCRIPTION

Straw yellow with greenish reflections. Delicate, pleasant, full-bodied, and soft with a bitter aftertaste, characteristic of Nuragus.

VINEYARD

Espalier and cordon-trained vine technique, average density of 4,000 plants/ha. Production about 130 qq/ha.

WINE TECHNIQUE

The grapes are carefully selected, collected and then pressed. The paste is transferred to a soft press to obtain top quality must. The must is then transferred into temperature-controlled 18° - 20°C containers to start alcohol fermentation. After various filtrations, the wine is bottled and refined for one month.

SUGGESTED WINE GLASS

Long stem wine glass.

FOOD-PAIRING

Light fish appetizers, and fish soups.



Straw yellow with greenish reflections



Delicate, pleasant, characteristic



Dry, fruity, harmonious

GRAPES

100% Nuragus

ALCOHOL CONTENT

13 % vol

SOIL

medium-textured

SERVING TEMP.

10° C.

REFINEMENT

minimum 1 month in bottle

BOTTLE SIZE

lt 0,75