

Pontis

Vernaccia obtained partly from raisined grapes, partly from grapes harvested and vinified traditionally, off the skins, with soft pressing and fermentation at a controlled temperature.

Brilliant, amber-coloured with golden reflections. Sweet and smooth come together in a perfect balance with freshness and flavour, long intense aromatic persistence and complete harmony.

A broad array of honey and apricot scents, sultanas, almond and hazelnuts blend in a white chocolate



Appellation:

**Isola dei Nuraghi bianco dolce
da uve stramature IGT**

Grapes:

Vernaccia, Moscato

Vineyard:

Tirso River Valley, Sinis Peninsula

Vinification:

Vinaccia obtained partly from raisined grapes, partly from grapes harvested and vinified traditionally, off the skins, with soft pressing and fermentation at a controlled temperature

Ageing:

The raisined part matures in steel, while the remainder matures in oak and chestnut barrels, which are not filled to allow the development of the characteristic veil of flor yeast, which generates the unmistakable perfume of Vernaccia di Oristano, followed by a few months in the bottle

Acidity:

6.1 g/l

Dosage:

130 g/l