



T E N U T E

# o s k i r o s

## Isola dei Nuraghi – Bianco – I.G.T.

**Grape variety:** Vermentino 95%, Malvasia 5%

**Altitude:** 350 metres above sea level

**Soil composition:** Granitic, sandy and sandy-clay soils

**Planting density:** 5,000 vines per hectare

**Training system:** Spurred cordon

**Vinification:** Fermentation and ageing in stainless steel tanks

**Alcohol content:** 13.5% Vol.

**Tasting notes:** Straw yellow colour with greenish reflections. The nose offers a pleasant blend of aromas of sage, green apple, white flowers and light balsamic notes. The palate is fresh and lively, with a brilliant sapidity and mineral tones that contrast well with the ripe fruit notes. The finish is long, elegant and persistent.

