



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.

