



Latinia

This 100% Nasco variety comes from one of Sardinia's most ancient white grapes. The fruit is picked in October to heightened levels of complexity. The varietal name comes after the Latin word for moss, referring to its characteristic brushwood aromas. After four months in barrique and lengthy bottle age, the wine's Mediterranean depth of flavor is pleasingly subtle and silky in structure.

Wine exported to: Bermuda, USA, Canada, Australia

Most recent awards

VINOUS: 94

GAMBERO ROSSO: 3 Bicchieri

WINE ADVOCATE: 88

Grape Varieties: 100% Nasco

Fermentation container: Stainless steel

Type of yeast: Selected

Fermentation temperature: 18-20 °C (64,4-68 °F)

Aging containers: Barrique

Container size: 225 L

Container age: Third use

Type of oak: French bay oak

Aging before bottling: 8 months

Closure: Natural Cork



Vineyard location: Lower Sulcis, Sardinia

Soil composition: Sand

Vine training: Guyot

Time of harvest:

Between late September and the end of October

First vintage of this wine: 1997

Total yearly production (in bottles): 15,000 bottles

Tasting Notes and Food Pairings

Tasting notes: Deep amber, with great density. Intense nose of

honey, caramel, vanilla sugar and clove. Balanced

palate with a sweetness that is never

overpowering; orange blossoms on the lengthy

finish.

Serving temperature: Best served at 14 -16 °C (57.2 - 60.8 °F).

Food pairings: Fried ricotta ravioli drizzled with honey, aged

cheese. Exalts any dessert.

Alcohol: 14 % vol

Winemaker: Riccardo Curreli - Consultant: Giorgio Marone

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