

AUDARYA BISAI

Isola dei Nuraghi IGT | Sardinia, Italy



Style: Late-harvest sweet white wine

Classification: Isola dei Nuraghi IGT; overripe grapes

Vineyard: Audarya estate, Serdiana, Sardinia

Soil and elevation: Clay-limestone; 200 m above sea level

Climate: Mediterranean; sunny, breezy summers

Average vine age: 20 years

Training and yield: Low-trained bush vines on trellis; 5,000 vines/ha; 35–40 quintals/ha

Natural drying: Fruit-bearing cane cut on supporting wire to encourage dehydration on the vine

Harvest: Handpicked in 10 kg baskets; second ten days of October

Vinification: 36 hours of skin maceration, gentle pressing, slow temperature-controlled stainless-steel fermentation

Appearance: Deep golden yellow

Nose: Dried apricot, wildflower honey, Mediterranean scrub

Palate: Sweet and balanced, with natural freshness

Storage: Away from light, horizontally, at 17°C and 70% humidity

Serving temperature: 9–11°C (48–52°F)

Food pairings: Traditional Sardinian pastries with almond paste, pine nuts and raisins

Bottle size: 500 mL

GRAPE: NASCO