



NURAGHE CRABIONI®

KANIMARI

CUVÉE ROMANGIA

IGT

Brilliant straw yellow color with greenish lights. Excellent aromatic intensity.

Citrus with notes of white peach and sage.

Taste of great balance perfect synthesis between mellows and acidity with a long aromatic persistence.

Perfect aperitif, it can even be paired with first courses and appetizers.



CLASSIFICATION

Romangia Bianco
Indicazione Geografica Tipica
White Wine

BLEND

100% Aromatic.

GRAPES

Aromatic, the most representative of Romangia.

AREA OF PRODUCTION

Sorso, Province of Sassari.

THE VINEYARD

At 70 mt above sea level, well ventilated.
Density per hectare: 4200 grapevines.

TYPES OF TRAINING

Vertical trellis with simple Guyot pruning.

TYPES OF SOIL

Chalky-clayish.

VINIFICATION

The grapes are harvested around mid-September, ripe, but harvested before the passito, to enhance the freshness of his variety. Intense pressed to extract the typical varietal aroma from the peel. After the alcoholic fermentation it rests on the yeasts until late spring before bottling.

Serving temperature: 8°-10° C

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