

MIGIU

Isola dei Nuraghi IGT
2022



Name and appellation: Migiù, Isola dei Nuraghi IGT.

Grape variety: white grape blend.

Vineyard extension and number of bottles produced:
1 hectare, 3000 bottles.

Exposure: south/west.

Soil type: loamy-sandy soils of marine origin.

Planted: 2010.

Density: 5300 vines per hectare.

Training system: Guyot.

Yield: approximately 1.2 Kg per vine.

Harvest: manual, in crates.

Vinification: the grapes are de-stemmed, lightly crushed, and placed in 800 l terracotta amphorae together with the skins. Red fermentation, carried out with no added yeasts, lasts approximately 80 days.

Refinement and aging: in terracotta amphorae for 5 to 6 months, plus another 4 months in the bottles.

Aging capacity: up to 8 years.

Tasting notes: deep amber with golden highlights, this wine showcases the results of extended maceration with the grape skins. On the nose, it displays myrtle, juniper, and white pepper alongside hints of eucalyptus honey and oyster. Lemon mint and green tea provide acidity and freshness to the distinctive Mediterranean scrub aromas. Firm tannins, worthy of a “non-white” white wine, make for excellent structure and a perfect balance of savoriness and freshness. The finish is long, warm, and powerful, yet elegant.

Suggested pairings: cod, deep-fried anchovies, pasta alla carbonara, herb-aged cheese, and soupe d'oignon.

Serving temperature: 8 °C in summer, 12 °C in winter.



Bointegrale



Migiù, Isola dei Nuraghi IGT | Le Anfore di Elena Casadei

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