

KARMIS

Isola dei Nuraghi Bianco IGT

Grape varieties	Vernaccia, Vermentino.
Production area	Tirso valley, Sinis peninsula, Terre di Ossidiana.
Altitude	Up to 200 metres above sea level.
Climate	Typically Mediterranean with mild winters, limited rainfall and very hot and windy summers.
Characteristics of the soil	Partly alluvial, sandy, slightly clayey and partly of volcanic origin.
Vine training system	Espalier and bush-trained.
Grape yield per hectare	7.000 - 8.000 kg.
Winemaking	Soft pressing and fermentation at controlled temperature in steel.
Ageing	Aged in stainless steel tanks with periodic lees stirring, this wine spends a period of time in the bottle prior to release. If stored appropriately it will mature further for several years.
Appearance	Light straw yellow with a golden rim
Aroma	The nose boasts intensity of yellow flowers and honey aromas. Brimming with complexity, it closes on a tropical note.
Palate	Appetizing and laser-focused on the palate. Its deeply mineral elegance is joined by a saline edge on the long finish.
Best served at	9°-10° C.
Serving suggestions	It will shine when served as an aperitif or a companion to first courses. Pair-worthy with raw seafood.
Harvest period	Mid september.
Bottle size	0,375 lt - 0.75 lt - 1.5 lt.



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