



LAJCHEDDU

NURAGHI'S ISLAND
I.G.T.
PASSITO

The vineyards that produce this special wine enjoy an optimal pedoclimatic position for drying the grapes directly on the vine.

The **LAJCHEDDU** is obtained from pure Moscato grapes, which are harvested in late autumn, and has a straw-yellow colour with visible golden reflections. The sweet aromas and flavours of the dried grapes are accompanied by intense sensations of overripe yellow fruit and pleasant notes of dried fruit.

LAJCHEDDU is an excellent meditation wine that goes very well with almond based desserts and is a perfect match for mature and blue cheeses.

The vinification process is carried out with a pre-fermentative maceration followed by a soft pressing, subsequent refinement for 18/20 months in French oak barrels with a capacity of 550 litres.

Technical Sheet

Classification: Nuraghi's Island I.G.T. - Red.

Variety: Muscat.

Type: Raisin wine.

Municipality of production: San Leonardo, Calangianus - Sardinia.

Soil: Sandy, granitic disintegration.

Harvest: End of September.

Vinification: Pre-fermentative maceration, soft pressing, fermentation in oak casks of 550 litres.

Aging: In French oak barrels.

Characteristics

Color: Intense ruby red with violet reflections.

Scent: Blackberry and currant jam, notes of chocolate and tobacco.

Taste: Soft, dense and elegant.

Service & Pairings

Service: Temperature 12-13°C.

Pairings: Dry pastries, almond cakes and mature cheeses.