TENUTE SOLETTA

Hermes

Isola dei Nuraghi IGT White Passito

The name Hermes, or Mercury, refers to the planet closest to the Sun, an indispensable element that helps determine the typicality of this wine.

LINEA TENUTE SOLETTA

Type: Still white passito
Grape variety: Native white grape
Location of vineyards: Florinas (SS)
Exposure: East-South
Altitude: 400 m asl
Soil: Sandy/chalky
Training method: Spurred cordon
Plant density: 5000 plants per hectare
Planting year: 1965 – 2002
Yield per hectare: 20 - 40 quintals
Harvest period: October
Harvest method: By hand with 18 Kg cases and pre-and post-harvest drying

WINEMAKING

Vinification: Off skins with cryomaceration
Ageing: 36 months
Ageing in bottle: 6 months
Alcohol content: 15% Vol

TASTING

Colour: Amber yellow
Aroma: Very intense and persistent, with intense aromas of Mediterranean flowers and plants, and dried and canned fruit
Taste: Sweet, warm with a predominant softness, it has an excellent structure with intense and persistent taste sensations that are particularly distinct from the aftertaste of bitter honey

SERVING

Food pairing: Spicy cheeses, dried fruit, dry pastries and typical Sardinian sweets. Excellent as a meditation wine
Serving temperature: 10/12°C

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