TENUTE SOLETTA

Kyanos

Isola dei Nuraghi IGT White

The Greek name from which the Municipality of Codrongianos derives means blue, as the area was covered with cornflowers in the past.

Type: Still white
Grape varieties: Native white and national grapes
Location of the vineyards: Codrongianos (SS) - Florinas (SS)
Exposure: North/East
Altitude: 350 m asl
Soil: Soft sandstone, yellow, grey, chalky, sandy
Training method: Spurred cordon
Plant density: 4500 plants per hectare
Planting year: 1965 - 2000
Yield per hectare: 70 quintals
Harvest period: September
Harvest method: By hand with 18 Kg cases

WINEMAKING

Vinification: Off skins with cryomaceration of the grapes, partial fermentation in barriques
Ageing: In barriques on the yeasts
Refinement in the bottle: 8/10 months
Alcohol content: 14% Vol

TASTING

Colour: Bright straw-yellow
Aroma: Fermentation and ageing in oak barrels and bottle for a few months give this wine a very complex nose, where the hint of vanilla is well blended with aromas of Mediterranean scrub, citrus and smokiness
Taste: The mouth issoft and concentrated, with great balance between all the tasting components that make it rich and persistent

SERVING

Food pairings: it is recommended with first courses based on fish, shellfish, white meats and medium-mature cheeses. Excellent as a meditation wine
Serving temperature: 12/14°C

LINEA TENUTE SOLETTA

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