

Lajcheddu

Classification: I.G.T. Isola dei Nuraghi

Municipality of Production: San Leonardo, Calangianus –
Sardegna (Italia)

Soil: Sandy, of disintegrated granite

Altitude: 350 slm

Yield per hectare: 30/35 q.li/ha

Breeding system: Controspalliera

Pruning system: Guyot

Breeding density: 4.000 p/ha

Harvest period: End of September

Withering: On plant

Winemaking: Pre-fermentation maceration, soft pressing,
fermentation in 550 litre barrels

Refinement: 18 months in barrel

Bottling period: June – July

Alcohol content: 14,50%

Color: Straw yellow with golden reflections

Scent: Overripe yellow fruit, dried fruit

Palate: Fresh, enveloping and sweet

To accompany: Desserts, almond based pastries and spicy
cheeses

