

# 2024 Pedraia Nuragus, Santadi



**Country:** Italy

**Region:** Sardinia

**Grapes:** Grape Nuragus 100

**Tasting Note:**

This obscure Sardinian grape becomes a wine that is buttery and rounded, yet given definition by the juicy acidity of white stone fruit and golden apples.

**Winemaking:**

The Nuragus must obtained from soft pressing is fermented in stainless steel tanks under controlled temperature. The wine is then transferred for several months to cement vats, where it completes its development in contact with its lees.

**Vineyard :**

The grapes for making Pedraia are carefully selected from the best vineyards of the most ancient Sardinian vine stock, Nuragus, grown on the hills of lower Sulcis. Soils here are medium density, tending to sandy or clayey and the climate is hot with dry summers and mild winters. Nuragus is the last white grape to be harvested, usually mid October.

**Food matching:**

Try it with pasta dishes dressed with bottarga (mullet roe) and with soft cheeses.

<b>Code</b> 39106124	<b>Practice</b> Yes
<b>Product</b> STILL	<b>Style</b> White, Round and Fruity
<b>Organic</b> No	<b>ABV</b> 12.50 %
<b>Biodynamic</b> No	<b>Closure</b> Natural Cork
<b>Egg / Milk</b> No	<b>Bottle Size</b> 75cl



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