

AMISTAI

Amistai, which means "friendship" in the Gallura dialect, is the result of the work and experimentation conducted by Capichera on white vinification of the most celebrated black grape variety of Sardinia. The soft pressing of whole bunches, together with the fermentation and partial ageing in wood barrels produce a wine with a unique personality, a harmonious blend of elegance and specific local character.

Amistai, "amicizia" in Gallurese, è il frutto del lavoro e della sperimentazione fatta da Capichera in questi anni sulla vinificazione in bianco delle più importanti uve a bacca nera della Sardegna. La pressatura soffice dei grappoli interi, la fermentazione e l'affinamento parziale in legno ci regalano un vino con un carattere unico dove eleganza e tipicità si fondono in una armoniosa espressione.

First vintage produced: 2024

Grape variety: the most important sardinian black grape

Designation of origin: IGT Isola dei Nuraghi

Vineyard: owned and managed

Training system: bush vine and guyot

Yeld per hectar: 6000/7000 kg

Harvest period: late August

Fermentation: partly in steel tanks, partly in barrel

Maturation: partly in steel tanks, partly in barrel

Ageing potential: medium/high

TASTING NOTES

Colour: pale pink with light copper reflections

Aroma: fine and complex, with delicate fruit and floral hints alternated with a fresh overtone of Mediterranean scrub

Taste: rounded, harmonious and silky yet still edgy and with rich sapidity

Serving temperature: 8 °C

