

Wine Card
HORECA LINE

A SELECTION OF FINE GRAPES FOR A LINE OF WINES DEDICATED EXCLUSIVELY TO THE HORECA CHANNEL





# SANT'ELENA RISERVA

### CANNONAU DI SARDEGNA DOC

With an intense aroma, dry and smooth to the taste. Its passage in dunmark barrels enriches its character and softness, resulting in a polished tannin pleasant on the palate. Best served with roasts and wild game, it pairs well with aged cheeses.

18°/20°C 64°/68°F

750 ml 14% vol

CLASSIFICATION

D.O.C.

COLOR

RUBY RED

VINE

CANNONAU DI SARDEGNA

PRODUCTION AREA

QUARTU SANT'ELENA,





### SYRAH

### ISOLA DEI NURAGHI IGT

An intense, deep coloured wine, full bodied and rich. It has an intense aroma of red fruits, of cherry and blackberry jam, with a spicy finish. A wine with a full taste, persistent and harmonious. A great accompaniment to red meat based dishes, aged cheese and main courses with tomato sauce.

→ 16°/18°C Y 60°/64°F 750 ml 14% vol

CLASSIFICATION

D.O.C.

COLOR

BRILLIANT RUBY RED

VINE

ISOLA DEI NURAGHI IGT

PRODUCTION AREA

QUARTU SANT'ELENA,





# ARENAS ORO

### VERMENTINO DI SARDEGNA DOC

A well structured, warm and rich Vermentino. Straw yellow coloured with light green reflectons, it has a light fragrance of white pulp fruits. Fresh and lighlty savoury to the taste. It pairs well, enhancing their flavour, with shellfish and seafood based dishes.



CLASSIFICATION

D.O.C.

COLOR

STRAW YELLOW

VINE

VERMENTINO DI SARDEGNA

PRODUCTION AREA

QUARTU SANT'ELENA,





### **NASCO**

### NASCO DI CAGLIARI DOC

A fresh, intense wine with a light straw yellow colour. It has an aroma of citrus fruits, pears and acacia's flowers. With a full taste, it's a vibrant, refined and elegant wine, with a structure that has good aging potential. To be served with fish based dishes, soft cheese and mollusks.

It's also an excellent appetizer.

8°/10°C 46°/50°F



CLASSIFICATION D.O.C.

COLOR GOLDEN YELLOW

VINE NASCO DI CAGLIARI

PRODUCTION AREA QUARTU SANT'ELENA,