



CONCAENTOSA

Isola dei Nuraghi Bianco 'Orahona'

Born on the craggy, sun-bleached granite of northern Sardinia, winemaker Emanuele Ragnedda's wines more than reflect the raw beauty of this Mediterranean island through the mirror of Vermentino. His rare, very small-batch whites—inspired by the island's history and named according to its mythological lore—shine a brighter light on the flavorful potency of wines from this ancient land. A Sardinian native, Emanuele says he crafts his wines with "courage, enthusiasm and luck."

WINERY: ConcaEntosa

WINEMAKER: Emanuele Ragnedda

ESTABLISHED: 2017

REGION: ITALY • Sardinia • Palau

APPELLATION: Isola dei Nuraghi IGT

BLEND: 100% Vermentino

VINEYARDS: A selection of fruit from three vineyards in northern Sardinia, not far from the village of Palau. Soils are mostly granite.

AGE OF VINES: 10 to 30 years

WINEMAKING: Hand-harvested. Pressed then fermented on indigenous yeasts in tank; aged in tank.

TASTING IMPRESSIONS: Aromas of white peach, crisp pear, almond blossom, lime zest, broom. Medium-bodied, very silky

PAIRING SUGGESTIONS: As an aperitif; light salads; salumi or pecorino cheese; grilled chicken with herbs



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