

VERMENTINO DI SARDEGNA DOC



Vermentino di Sardegna "Special Labels"

Classification:

Vermentino of Sardegna D.O.C.

Description:

Vermentino with a good balance and intense varietal expression. This wine is characterized by a good level of acidity and freshness. Because the Vermentino is grown in the most favorable position, in the west and towards the sea, this wine is characterized by an intense marine note.

Features:

Light straw yellow in colour, with marine reflections of the purest of Sardinia. Its fragrance is that of Marine scents and subtle floral notes of Eucalyptus.

Vineyards of origin:

From the younger vineyards of Gallura facing the South

Harvest:

Traditionally harvested and manually placed in boxes, to be promptly pressed the cellar, after a night's rest in the field.

Soil:

Sandy soil which is derived from decaying granite with PH acids

Aging / Perfecting:

The wine is aged in Holding Tanks for a few months. Towards the end of this fermentation process it is subjected to soft Stirring of the lees in order to favour the extraction of perfumes. It is then bottled and left to further mature for another 3 months before being put on sale. It is preferable to consume the wine within the year it was bottled.

Available Sale Format:

Bottles of 0.75L, Boxes of 6 Bottles per box
White Bordolese 550 Grams Vertical. 0.375 bottle in boxes of 12 Bordeaux white bottles. Standard Natural Cork. The BVS screw cap is available on request



Vineyard Land



ALCOHOL	12,5% vol.	NET CONTENTS	750ml
ACIDITY	6 g/l	NET CONTENTS	375ml
AR SUGAR	2,2 g/l	GRAPE YIELD	100 q.li Ha
TEMP. Service	7/9 C.°	ALTITUDE	100 mt. s.l.m
GRAPES	100% Vermentino of Sardegna DOC		

