



VERMENTINO DI SARDEGNA DOC

Classification: Vermentino di Sardegna D.O.C (Controlled designation of origin)

Grape varieties: Vermentino 100%

Place of origin: vineyard of Acquasassa estate; north side - Serdiana

Soil: clay-limestone soil at about 160 meters above sea level

Climate: mediterranean, mild winters with limited rainfalls; sunny and windy summers.

Average age of the vineyard: 20 years

Training system: espaliered bushes.

Implantation density of 5000 plants per ha and production of 60-70 quintals

Harvesting: by hand, in small baskets of 20 kg each ones and grapes selection in the wine cellar. Season: first week of September

Winemaking procedure: pressing in pneumatic presses with very soft action, natural decanting with low temperature. Fermentation in stainless steel vats at about 13°C, Babo grade (sugar content) 2° per day. Stored at controlled temperature with short aging on its fine lees

Tasting notes:

Colour: Straw yellow with light green tinges

Nose: Fruity with a fine citrus flavours

Palate: Brilliantly Fresh with mineral sensations

Storage: protected from light/ controlled light, horizontal bottle, constant temperature 17°C, Humidity 70%. Serving temperature 9-11°

Food Matches: Seafood and ground appetizers, raw fishes and fish courses. Soft-textured cheeses