

Chimera

Vermentino di Sardegna DOC

"Chimera" is every winemaker's the dream to produce quality grapes every year.

Type: Still white

Grape variety: 100% Vermentino

Location of the vineyards: Su Frigadore - Corona Majore, Florinas (SS)

Exposure: North/East

Altitude: 400 m asl

Soil: Sandstone, chalky and sandy

Training method: Spurred cordon and Guyot

Plant density: 5000 plants per hectare

Planting year: 1965 - 2002

Yield per hectare: 100 quintals

Harvest period: September

Harvest method: By hand with 15Kg cases

WINEMAKING

Vinification: With cryomaceration at 0°C for 4 hours

Ageing: 7 months on the lees in steel barrels

Alcohol content: 13% Vol

TASTING

Colour: Straw yellow with greenish reflections, very bright

Aroma: Hints of citrus and ripe yellow fruit, with notes of hay and spring flowers

Taste: Fresh and savoury with moderate acidity that balances the fairly serious alcohol-glycerin charge, long and clean finish

SERVING

Food pairings: Excellent as an aperitif and paired with first courses based on fish, shellfish and fresh cheeses

Serving temperature: 8/10°C



LINEA UMBERTO SOLETTA