

Sardo

Vermentino di Sardegna DOC

This wine marks the happy coming-together of the fragrances of the Sardinian land and the aroma of its splendid sea. The label shows the layout of a nuragic village.

Type: Still white

Grape variety: 100% Vermentino grapes

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

Exposure: North/East

Altitude: 400 m asl

Soil: Sandstone, chalky and sandy

Training method: Spurred cordon and Guyot

Plant density: 5,000 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

Aroma: Hints of citrus and yellow fruit, with balsamic and floral notes

Taste: Fresh and savoury

SERVING

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

Serving temperature: 8/10°C

