

IN VINO VERITAS

VERMENTINO
DI SARDEGNA DOC

QUALITY DOES NOT LIE

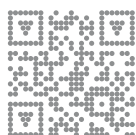
He, who dares to defy the wrath of the gods
Uttering words so far from the truth
He, who will not fear the bite
His life Has given to the truth
And in the wine will have his reward



TENUTE ÓLBIOS®

IN VINO VERITAS

VERMENTINO DI
SARDEGNA DOC



This is a D.O.C. (Controlled Denomination of Origin) white wine obtained from single-varietal Vermentino grapes. A full-bodied and important wine, the result of a long aging process aimed to the constant search for quality.

Grape Variety

Vermentino 100%.

Designation

Still white.

Denomination of Origin

DOC Sardegna

Soil Type

Predominantly sandy derived from decaying granite.

Training system

Espalier.

Harvest time

Third decade of September.

Harvesting Technique

Hand-harvested in small boxes.

Vinification

After a soft vacuum pressing of the grapes, the must obtained is immediately cooled down and clarified through cold settling. This is followed by a very slow fermentation at controlled temperature in stainless steel tanks.

Ageing

The wine is aged sur lie for 30 months, partly in stainless steel tanks and partly in barriques.

Tasting Notes

Straw-yellow colour. Elegant bouquet, ample, floral, balsamic; hints of honey, helichrysum and Mediterranean scrub. Ample taste with good acidic balance. Good structure, fruity aftertaste, very persistent, good minerality.

Pairing Suggestion

It accompanies extremely well roast beef, fish soups and shellfish.

Serving temperature

Serve at 10° C.

Corking

Crystal stopper.



TENUTE ÓLBIOS®

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