

In Vino Veritas

Vermentino di Sardegna Doc

Grape Variety

100% Vermentino

Denomination of Origin

DOC Vermentino di Sardegna

Designation

Stil white

Soil Type

Predominantly sandy derived from decaying granite with a light clayish layer

Training System

Espalier

Harvest Time

Third decade of September

Harvesting Technique

Hand-harvested in small boxes

Vinification

Overnight skin maceration, soft pressing, fermentation in Allier oak barrel.

Ageing

The wine ages partly in steel and partly in barrique from 7 to 10 years in contact with Flor yeast, followed by a further refinement in the bottle for a minimum of 8 months.

Bottle Stopper

Crystal

Alcohol Content

14,5% vol.

Serving Temperature

Serve at 8-10°

Tasting Notes

Intense golden yellow color, it displays a fine complexity, especially tertiary notes, with hints of dried fruit, honey, fig and date and a balsamic note of helichrysum. Dry on the palate, with a very long persistence. It pairs perfectly with blue cheese, strong-flavored fish, dry pastries.

