

VERMENTINO

VERMENTINO DI SARDEGNA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 10 ha
Soil composition: sandy to sandy clay
Training method: espalier and Guyot
Elevation: 164-230 ft a.s.l.
Exposure: North-South
Vines age: 6-12 years
Harvest time: September
First vintage: 2007
Production: 40,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Vermentino
Fermentation

Container: stainless steel tanks
Length: 15 days

Maceration

Technique: on the skins
Length: 10 days

Aging

Container: 25-50-100 hl stainless steel tanks
Length: 7 months
In bottle: 3 months



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 1.4 g/l
Acidity: 5.6 g/l
Dry extract: 22 g/l



FOOD PAIRINGS

Lovely aperitif and an ideal fish pairing; an excellent complement to grilled shrimp or sea bass, fish soups, oven-baked grouper, and cheeses.



TASTING NOTE

Straw yellow with greenish hints.
Intense nose with sweet notes of exotic fruit; fresh notes of magnolia, sambuco, and almonds, with saline sensations.
Powerful, full, and intense in the mouth with enjoyable acidity and minerality; persistent with an almond finish characteristic of this varietal.

PRODUCER PROFILE

Estate owned by: Alessandra Seghene
Winemaker: Gianni Gasperi & Mauro Murgia
Total land under vine: 20 ha
Winery production: 80,000 bottles
Region: Sardinia (Italy)

