

VERMENTINO

di Sardegna DOC

VINTAGE 2020



Name and appellation: Vermentino di Sardegna DOC.

Grape variety: Vermentino 100%.

Vineyards extension and bottles produced: 9 hectares, 50,000 bottles.

Exposure: south/east.

Soil: the Murvonis vineyard rises on deep, fertile soils with a clay loam texture that allows for the wine's freshness and elegance. Part of the grapes comes from the Porrundu vineyard, which has a dark brown loam texture soil with sandy marl conglomerates. These grapes bring complexity and structure to the wine.

Planted: 2007.

Density: 5600 plants per hectare.

Training system: Guyot.

Production: 1.5 Kg of grapes per stump.

Harvest: manual, within the first ten days of September.

Vinification: about 20% of the grapes are harvested slightly in advance and allowed to ferment with maceration on the skins. This takes place in steel tanks, in compliance with the BioIntegrale method, hence without adding selected. This small mass is used as "pied de cuve", and activates spontaneous fermentation. The rest of the grapes are destemmed, soft pressed and fermented in steel at 14°C-16° C.

Aging: 70% in steel, 30% in Tonneaux for 5 months.

Aging capacity: at its best within 3 years from harvest.

Tasting notes: intense notes of pink grapefruit and lemon, with hints of spice and bread crust. The mouthfeel is refreshing and quite rounded, with a very pleasant finish.

Suggested pairings: perfect as an aperitif, it goes well with fish dishes, even very aromatic ones, and moderately mature cheeses.

Serving temperature: 6 °C in summer, 8 °C in winter.



BioIntegrale



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White



750 ml



13,5%