



PALMALIAS

SARDEGNA ITALIA



VERMENTINO

2023

**NAME AND APPELLATION:**

Palmalias Vermentino di Sardegna Doc.

GRAPE VARIETY:

100% Vermentino.

PRODUCTION AREA:

the grapes come from vineyards located in southern Sardinia in an area that includes Sarcidano, Campidano, Marmilla, and Barbagia.

NUMBER OF BOTTLES PRODUCED:

40,000

VINIFICATION:

after destemming and soft pressing, the must is transferred to stainless steel tanks where it undergoes static cold clarification, and is then inoculated with select yeasts to initiate fermentation. Once fermented, the wine rests on its lees for 4 months. During this period, the noble lees are stirred back into suspension every week.

AGING:

on the lees, in stainless steel, for 4 months. Then it is filtered and bottled.

AGING CAPACITY:

up to 3 years.

TASTING NOTE:

a fresh mid-strength wine, brilliant straw yellow with golden highlights in color. On the nose, it displays notes of cut grass and hay, with hints of sage and herbs, complemented by the floral notes of hawthorn. The palate mirrors the olfactory notes: freshness on entry, savoriness, and good length. The subtle almond-like finish is inviting and enticing and has a fine flavor-olfactory persistence.

SUGGESTED PAIRINGS:

classic apéritif wine, lovely with spaghetti with pesto and grilled sea bass or sea bream.

SERVING TEMPERATURE:

6 °C in summer, 8 °C in winter.



White

750 ml

13%