

VERMENTINO



APPELLATION AND NAME OF THE WINE

Vermentino di Sardegna DOC

GRAPE VARIETALS

Vermentino 100%

VINEYARDS AND BOTTLES PRODUCED

9 hectares, 50.000 bottles

EXPOSURE

South/ East

TYPE OF SOIL

The Murvonis vineyard has deep fertile soil with a clayey texture which offers freshness and elegance to the wine. Part of the grapes come from the Porruddu vineyard which consists of dark brown soils, with the presence of conglomerates of arenaceous marl. The grapes from here give the wine complexity and structure. Murvonis vineyard: deep and fertile soil. Porruddu vineyard: loose and rocky soil with good drainage.

YEAR OF PLANTING

2007

DENSITY

5600 stocks per hectare.

PRUNING SYSTEM

Guyot

YIELD

About 1,5 Kg of grapes per vine.

HARVEST

By hand, in the first decade of September

VINIFICATION

About 20% of the grapes are harvested slightly earlier and fermented with maceration on the skins, partly in stainless steel and partly in amphora (10%), without the addition of selected yeasts, following BIOINTEGRALE procedures. This small quantity is then used as a "Pied de cuve" to activate spontaneous fermentation. The remaining part of the grapes, after de-stemming and soft pressing, is fermented in stainless steel at 14°C-16°C.

AGING AND REFINING

70% of aging is in stainless steel "sur lie", and 30% in Tonneaux, for 5-6 months. The wine is then blended and clarified using only Bentonite, followed by a light filtration and minimum addition of sulfites, before bottling.

TASTING NOTES

Intense notes of pink grape fruit and lemon with hints of spices and bread crust. It is refreshing and quite round on the palate with a very pleasant finish.

RECOMMENDED PAIRINGS

Perfect as aperitif, it pairs well with fish dishes, also very tasty and medium aged cheese.

SERVING TEMPERATURE

6°C - 8°C