Vermentino di Sardegna DOC



TYPE OF WINE

Still white wine

MAIN GRAPES

Vermentino

PRODUCTION AREA

Grapes coming from the vocated DOC area located in the territoy of Sardinia Region (Central-Italy)

SOILS

In Sardinia the main feature is the good exposure and the good ventilation. Vineyards are located in the coastal plains with morenic and alluvial soils, as well as in the hills and highlands with calcareous and clayey terroir. A general good minerality due to the volcanic origin of the great part of the soils.

HARVEST

Within the end of August beginning of September.

VINIFICATION

Soft pressing of the grapes and fermentation at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.

COLOUR

Straw yellow with greenish hints

BOUQUET

Typical floral notes of jasmine and fruity hints of citrus, lemon grass and gooseberry; sweet notes of vanilla exotic fruits.

TASTE

Dry, fresh, fruit with pleasant a slightly bitter green after.

FOOD PAIRING

Pairs well with vegetables and fish appetizers, traditional local seafood and fish dishes, cheeses and dry pastry.

SERVING SUGGESTION

10-12°C

ALCOHOL CONTENT

12,5% vol

[Bordolese standard (75 cl)], [12,5% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI
SPUMANTI S.P.A.

Stabilimento di Campogalliano
Via S.Ferrari 44
41011 Campogalliano (MO)