



THE PRIDE OF A SARDINIAN WINE



OPALE

VERMENTINO DI SARDEGNA DOC

GRAPES:	Vermentino.
PRODUCTION ZONE:	The Sulcis area, in the far south west of Sardinia.
CLIMATE:	A mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild or cold and dry winters.
SOIL:	The Vermentino grows on alluvial deposits and cemented aeolian sandstone with clay loam texture, formed during the pleistocene. The soil ph is slightly alkaline, well-structured, with a good level of stony particles, rich in calcium, magnesium and potassium.
TRAINING SYSTEM:	Spur-pruned cordon.
HARVEST:	Mid to late September
VINIFICATION:	The crushed destemmed grapes are chilled to 4°C and macerated for around 12 hours. Followed by soft pressing then natural cold decanting of the must. Fermentation using selected yeasts at 18 - 20 °C. After fermentation, the wine is left on the lees for 6 months. Maturation is completed in bottle for a minimum of 2 months.
COLOR:	Deep straw yellow with green reflections.
AROMA:	Intensity, richness and complexity. Mature yellowfleshed fruits, notes of mediterranean shrubs and iodine which create an intriguing mix with hints of sweet spices and patisserie.
TASTE:	Tasting is energetic and quick-fire yet all-embracing, freshness and saltiness dictate the rhythm and underpin the aromatic fruity and balsamic hints.
PAIRINGS:	Intensely flavoured pasta and rice dishes, grilled or well-seasoned fish, white meats, medium-ripe cheeses.
ALCOHOL CONTENT:	14% vol.
SERVING TEMPERATURE:	7 - 9 °C
FORMAT BOTTLE:	750 ML

