



THE PRIDE OF A SARDINIAN WINE

OPALE

VERMENTINO DI SARDEGNA DOC

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| GRAPES: | Vermentino. |
| PRODUCTION ZONE: | The Sulcis area, in the extreme south-west of Sardinia, almost entirely surrounded by the sea and constantly ex-posed to salty breezes that characterize the climate and the products that come from there. Within a few square kilometers, it offers a wide variety of soils. Terrains rich in aeolian sandstone deposited over cemented limestones alternate with clayey zones rich in skeletal grains, active limestone and microelements that give rise, together with the influence of the sea, to wines with a strong personality. |
| TRAINING SYSTEM: | Spur-pruned cordon. |
| YIELD: | 6000-6500 kilos/hectare |
| VINIFICATION: | The grapes come from a selection of the company's best vineyard parcels. They are chilled to 4°C and left to macerate for around 12 hours, prior to soft pressing and fermentation at 18-20°C. This is followed by 7 months' maturation on its fine lees and at least a further 2 months in bottle. |
| 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 pa-tisserie. |
| TASTE: | Tasting is energetic and quick-fire yet all-embracing, fresh-ness 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 |

